



Best Chocolate and Cocoa Recipes

WALTER BAKER & COMPANY, INC.

DIVISION OF GENERAL FOODS CORPORATION

Dorchester, Massachusetts, U.S.A. Established 1780

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WALTER BAKER & CO., INC.
OF DORCHESTER, MASS.



LA BELLE

CHOCOLATIERE

REG. U.S. PAT. OFF.

FOUR HUNDRED YEARS OF POPULARITY

FEW flavors have ever had the widespread popularity of chocolate. Rich . . . smooth . . . fragrant . . . its delightful flavor has appealed to everyone wherever and however it has been served.

Nor is a fondness for chocolate a newly acquired taste in the history of man. Long before Columbus dreamed of a new route to India, cocoa beans were being used as food by the natives of Mexico, South America, and the West Indies, where the *cacao* or chocolate tree grew. And *chocolatl* was prized as a drink by the ancient Aztecs. They made it by crushing the cocoa beans, beating the fluid into a thick froth, and flavoring it with vanilla and chili peppers. It is said that Montezuma, their great emperor, was very fond of this curious drink.

After the conquests of those daring explorers, chocolate was introduced into the Mediterranean countries. Soon it became the fashionable drink of Europe—its subtle richness appealing to the sophisticated palates of kings and other royalty.

And in the eighteenth century a great scientist, in classifying the cacao tree, gave it its present generic name, which means *food of the gods*. What more fortunate name could have been chosen for a tree which produces the world's favorite food flavor!

WALTER BAKER INTRODUCES CHOCOLATE AND COCOA TO AMERICA

SINCE America was very young the name of Walter Baker has stood for the best in chocolate and cocoa. The first chocolate mill in America was built on the banks of the Neponset river in Dorchester, Massachusetts. In 1780 it became the establishment of Walter Baker and Company. Since that time, this chocolate business has grown steadily until today Walter Baker chocolate products are famous the world around.

Baker's Unsweetened Chocolate is a choice blend of the world's finest cocoa beans. In its manufacture, nothing is added or taken away. For generations this chocolate has been prized for its rich natural flavor and velvety smoothness. Truly an unexcelled ingredient for myriad chocolate dishes. And what product ever offered a more amazing range of wonderful food-delights than chocolate!

Baker's Breakfast Cocoa is likewise made from the most carefully selected cocoa beans. This rare blend produces the ruddy brown color and the marvelous chocolate flavor you know and like so well. Baker's Breakfast Cocoa is chocolate in its less concentrated and pulverized form and as such is most convenient for making beverages. Cocoa is also preferable to chocolate in recipes such as angel food and sponge cakes which should not have any extra fat added.

The nutritive value of Baker's Breakfast Cocoa exceeds the standard set by the Government.

THE ROMANCE OF "LA BELLE CHOCOLATIERE"

HER story is just another delightful version of Cinderella and Prince Charming . . . *HE* is Prince Ditrichstein, brilliant young Austrian nobleman . . . *SHE* is a waitress in a new

Viennese chocolate shop—Babette Baldauf, daughter of an impoverished knight!

One frosty afternoon in 1760, the dashing young hero commands his chaise to stop before this quaint chocolate shop, first of its kind in Vienna. He must discover for himself the merits of a rich new beverage . . . that romantic drink from the tropics which is the topic of conversation among all the young fashionables.

He enters, seats himself at a table, orders "hot chocolate" and promptly discovers not only the glories of this mellow, fragrant drink, but also the *prettiest girl in all Vienna*.

Day after day, he returns for more chocolate and more demure glances. The bewildering enchantment grows and grows . . . until his daily cup of chocolate becomes the most important event in Prince Ditrichstein's life. He completely forgets that a Prince may not look at a waitress . . . And the rest you've already guessed!

As a betrothal gift, Ditrichstein engaged a talented Swiss artist, Jean Etienne Liotard, to paint his winsome beloved in the simple costume in which she first bewitched him. This portrait now hangs in the Dresden Museum . . . and its well-known replica graces every can of Walter Baker's Breakfast Cocoa.

TREASURED CHOCOLATE RECIPES FROM THE WORLD'S VAST STORE

"MORE and more, better and better chocolate recipes," is a cry which must be answered. So great a favorite among flavors is chocolate, that gifted cooks, famous chefs, and creators of confectionery are continually searching, continually thinking up new ways of presenting it to thousands of eager devotees.

Study the restaurant and tea room menus. Have you ever run across one on which the proverbial chocolate layer cake, or some other delectable chocolate dish was missing? Question the boy behind the soda fountain in any town in the United

States . . . he will tell you that six out of every ten sodas or sundaes or fountain drinks are chocolate-flavored. And who ever heard of a midnight spread in a girls' school without a platter of creamy fudge as the most important dish on the menu?

To satisfy this insatiable craving for chocolate, the choicest chocolate recipes have been sought out. In this book you will find jealously guarded family recipes which have been handed down from mother to daughter in old American households. In the Walter Baker Kitchen countless experiments have been made with chocolate and cocoa. The chocolate masterpieces of Continental chefs have been studied. New and fascinating flavor blends have been tried. With the richness of Baker's Unsweetened Chocolate have been combined the refreshing coolness of mint . . . the glistening sweetness of coconut . . . the tart delicacy of orange . . . the mellowness of maple.

From these searchings and kitchen-testings have come priceless chocolate recipes . . . marvelous dishes which have been praised by the most critical food experts. And best of all, these dishes are not only wonderful to eat, but easy to make . . . dependable. Just follow the directions carefully and see how delightfully simple it is to turn out a triumph in chocolate!

For the best results, use the Walter Baker ingredient called for in each recipe. If cocoa is substituted for chocolate, $\frac{1}{3}$ cup Baker's Breakfast Cocoa should be used for every square of Baker's Unsweetened Chocolate. In cake or cooky mixtures, add $\frac{1}{2}$ tablespoon additional butter for every $\frac{1}{3}$ cup cocoa.

The half-pound cake of Baker's Unsweetened Chocolate is divided into eight squares of one ounce each. The one-quarter pound cake and the one-fifth pound cake are divided into eight sections. When the recipes call for "one square of chocolate" use two sections of these small cakes.

Certainly . . . with Baker's Unsweetened Chocolate and Baker's Breakfast Cocoa doing active service on your pantry shelf . . . you may royally satisfy your family's flourishing appetite for chocolate.

METHODS OF ADDING CHOCOLATE

ONE of the tricks in chocolate cookery is to obtain a perfectly smooth, even blend of chocolate with the other ingredients. And, as every good cook knows, the trick varies with the dish. Each section of this book includes suggestions for the most successful use of chocolate in various types of recipes.

No matter what the requirement, there are just two basic methods of adding chocolate to a recipe, namely:

- (1) Chocolate melted over hot water
- (2) Chocolate melted in liquid

Method 1—Chocolate melted over hot water: Cut the chocolate in pieces (grating is unnecessary), and then melt it over hot water—never over direct heat. Chocolate is added by this method to such mixtures as cakes, cooky doughs, boiled frostings, uncooked frostings, some puddings, caramels, fondant.

Method 2—Chocolate melted in liquid: Cut the chocolate in pieces, add it to the cold liquid, and heat gradually, letting the chocolate melt slowly. Then beat with a rotary egg beater until the mixture is smooth and blended. A smoother blend is obtained by thus adding the chocolate to cold liquid than by melting it rapidly in a hot liquid.

The liquid may be milk, cream, water, syrup, or a combination. Some of the many dishes made by this method are chocolate custard, ice cream, gelatin desserts, fudges, sauces, fillings.

In some dishes the chocolate may be added by either method with no difference in results, and you use the method which happens to be more convenient. In other mixtures one method is preferred because of the superior results obtained in the finished product. In each recipe, directions are given for the method which has been found more satisfactory.

All measurements specified in the recipes in this
book are level

BEVERAGES

Steaming or Frosted

COCOA •• THE FOOD DRINK

A FRAGRANT cup of Baker's Cocoa, beaded with creamy bubbles, is one of the most beneficial food drinks for both children and adults. Made with a generous supply of milk, it contains the vital food elements in admirably balanced proportion . . . elements necessary for buoyant health and robust bodies.

There is also glowing warmth for frosty mornings . . . sustaining energy for those in-between hours after school . . . and soothing nourishment at nightfall for tired minds and bodies.

Foamy, creamy-rich cocoa is a wonderful food with which to woo finicky child-appetites—an easy and delicious way of helping to include the daily quart of milk in their meals. Grown-ups welcome cocoa, too, as a way of building up run-down systems. And in this day of slimmer waists, cocoa is popular because it provides nourishment that is satisfying but not fattening.

In the recipes, you will notice that the cocoa and chocolate are mixed with cold water and cooked gently for a few minutes before adding the milk. This makes a smoother and finer-flavored beverage than is obtained by simply cooking all the ingredients together.

A spoonful of whipped cream or a marshmallow adds an extra touch of deliciousness to a cup of cocoa or chocolate. One teaspoon of vanilla or $\frac{1}{4}$ teaspoon of cinnamon may be added to introduce a subtlety of flavor. Evaporated milk, diluted with an equal amount of water, may be used instead of fresh milk.

COCOA

4 tablespoons Baker's Breakfast
Cocoa

2 to 4 tablespoons sugar

Dash of salt

1 cup cold water

3 cups milk

Mix cocoa, sugar, salt, and water in upper part of double boiler and place over direct heat. Stir until smooth; boil 2 minutes. Place over hot water, add milk, and heat. Beat well, using rotary egg beater, and serve at once. Serves 4.

ICED COCOA

Prepare cocoa, using 6 tablespoons Baker's Breakfast Cocoa instead of 4. Pour over cracked ice in tall glasses. Stir well to blend and chill. Sweeten to taste. Each glass may be topped with 1 tablespoon whipped cream. Serves 4.



**FRENCH
CHOCOLATE**

FRENCH CHOCOLATE

2½ squares Baker's Unsweetened
Chocolate, cut in pieces
½ cup cold water

¾ cup sugar
Dash of salt
½ cup cream, whipped

6 cups hot milk

Combine chocolate and water and cook over direct heat 4 minutes, stirring constantly. Beat with rotary egg beater until smooth; add sugar and salt, return to fire, and cook 4 minutes longer. Cool. Fold into cream. Place one rounding tablespoon of chocolate mixture in each serving cup and pour hot milk over it, filling cup. Stir well to blend. Serves 8.

CRACKED COCOA

$\frac{2}{3}$ cup Baker's Cracked Cocoa
(Cocoa Nibs)

3 cups cold water
1 cup milk

Add cracked cocoa to water and cook slowly at least 1 hour. Strain and add milk. Reheat, but do not allow to boil. Sweeten to taste. Serves 2.

HOT CHOCOLATE

2 squares Baker's Unsweetened
Chocolate, cut in pieces
1 cup cold water

Dash of salt
3 tablespoons sugar
3 cups milk

Place chocolate and water in upper part of double boiler over direct heat. Stir until chocolate is melted and blended. Add salt and sugar. Boil 4 minutes, stirring constantly. Place over hot water. Add milk gradually, stirring constantly. When hot, beat with rotary egg beater until light and frothy. Serve immediately, topping each cup with 1 teaspoon whipped cream, if desired. Serves 6.

BRAZILIAN CHOCOLATE

2 squares Baker's Unsweetened
Chocolate, cut in pieces
1 cup cold strong coffee

Dash of salt
3 tablespoons sugar
3 cups milk

Place chocolate and coffee in upper part of double boiler over direct heat. Stir until chocolate is melted and blended. Add salt and sugar. Boil 4 minutes, stirring constantly. Place over hot water. Add milk gradually, stirring constantly. When hot, beat with rotary egg beater until light and frothy. Cool. Pour over cracked ice in tall glasses. Top with 1 tablespoon sweetened, whipped cream. Serves 6. The delicious blend of coffee and chocolate in this drink makes it an unusual and very popular refreshment beverage.

RECEPTION CHOCOLATE

$\frac{2}{3}$ cup sugar
4 tablespoons flour
 $2\frac{1}{2}$ squares Baker's Unsweetened
Chocolate, cut in pieces

$\frac{1}{8}$ teaspoon salt
1 quart cold water
1 quart milk
 $\frac{1}{2}$ teaspoon vanilla

Combine sugar, flour, chocolate, salt, and water in upper part of double boiler. Place over direct heat and boil 15 minutes, stirring constantly. Add milk, place over hot water, and heat. Add vanilla and beat with rotary egg beater until light and frothy. Serve immediately. Serves 12. This makes an excellent, inexpensive hot chocolate of extraordinary smoothness and rich flavor, especially suited for use at receptions, teas, and similar functions.

CHOCOLATE DRINKS FOR A SUMMER'S DAY

HIGH favorites among clinking thirst-quenchers are innumerable chocolate drinks . . . creamy icebergs of luscious chocolateness . . . the delicacy of frost-tinged mint chocolate.

Best of all, these marvelous drinks may be prepared quickly and easily if a jar of Baker's Breakfast Cocoa Syrup is kept on hand. The recipe for this syrup is given and takes only a few minutes to prepare. It will keep fresh for as long as a month if kept in a refrigerator. And think of all the delightful drinks you can then make almost in the twinkling of an eye!

BAKER'S BREAKFAST COCOA SYRUP

(Base for many chocolate drinks)

$\frac{1}{2}$ cup Baker's Breakfast Cocoa	Dash of salt
$1\frac{1}{2}$ cups sugar	1 cup cold water
2 teaspoons vanilla	

Mix cocoa, sugar, salt, and water. Place over low flame and stir constantly until sugar is dissolved and mixture boils. Boil 3 minutes and add vanilla. Pour at once into air-tight jar and seal. When cold, place in refrigerator. This syrup will keep fresh for a month. It can be used as a base for delicious iced chocolate drinks, as suggested in many of the following recipes, or as a sauce, by reheating and adding a little butter. Makes 2 cups cocoa syrup.

ICED CHOCOLATE

Cool Hot Chocolate (page 10) and pour over cracked ice in tall glasses. Stir well to blend and chill. Sweeten to taste. Each glass may be topped with 1 tablespoon whipped cream, sprinkled with grated chocolate, if desired. Serves 6.

CHOCOLATE MILK SHAKE

4 tablespoons Baker's Breakfast Cocoa Syrup	1 glass milk
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Combine ingredients and shake well with cracked ice. Serve in tall glass. For chocolate float add 3 tablespoons chocolate ice cream. Serves 1.

CHOCOLATE EGGNOG

4 tablespoons Baker's Breakfast Cocoa Syrup	1 glass milk
	1 egg yolk, well beaten
1 egg white, stiffly beaten	

Mix cocoa syrup and milk; add egg yolk and shake well. Fold in egg white and pour over cracked ice in tall glass. Serves 1.

CHOCOLATE MALTED MILK

4 tablespoons Baker's Breakfast
Cocoa Syrup

1 glass milk
2 tablespoons malted milk powder

Combine ingredients in order given, beat well, and pour over cracked ice in tall glass. For chocolate malted milk float, add 3 tablespoons chocolate or vanilla ice cream. Serves 1.

CHOCOLATE EVAPORATED MILK SHAKE

4 tablespoons Baker's Breakfast
Cocoa Syrup

$\frac{1}{2}$ cup evaporated milk
 $\frac{1}{4}$ cup water

Combine ingredients in order given and shake with cracked ice until foamy. Pour into tall glass. Serves 1.

FROSTED CHOCOLATE

1 $\frac{1}{2}$ tablespoons Baker's Breakfast
Cocoa Syrup

$\frac{1}{2}$ cup milk
4 tablespoons ice cream

Charged water

Combine cocoa syrup, milk, and ice cream. Stir well. Add charged water to fill glass. Top with 1 tablespoon whipped cream, if desired. Serves 1.

MINT CHOCOLATE

6 tablespoons Baker's Breakfast
Cocoa Syrup

$\frac{3}{4}$ cup milk
2 tablespoons cream

$\frac{1}{4}$ teaspoon peppermint extract

Mix ingredients in order given and shake well with cracked ice. Pour into tall glass and top with whipped cream and a sprig of mint, if desired. Serves 1.



CHOCOLATE
ÉCLAIRS (page 29)

CHOCOLATE FUDGE
CAKE (page 14)



CHOCOLATE CAKES . . . COOKIES . . . ÉCLAIRS . . .

IN HOW many cakes . . . however regal or simple . . . chocolate is the crowning flavor . . . the touch that really matters! Gorgeous devil's foods in whose dark mahogany layers is supreme chocolate flavor and richness. Exotic fudge cakes adorned with shimmering fluffs of frosting. And the less sumptuous chocolate cakes, whose delicacy of flavor makes them none the less delightful. Fluffy sponge and angel foods, too, which claim attention by the sheer daintiness of their flavor.

Here are recipes for all these wonderful cakes, with an improved method for making devil's foods. Simply add the melted chocolate to the creamed shortening, sugar and eggs, instead of cooking the chocolate first with part of the milk and an egg yolk or two. This easier method gives cake of finer grain and more tender texture.

Likewise reliable recipes are given for crisp chocolate cookies . . . fanciful little fruited cakes and tea biscuits . . . and éclairs, festive with touches of new perfection.

CHOCOLATE FUDGE CAKE

(2 eggs)

- | | |
|--|--|
| 2 cups sifted Swans Down Cake
Flour | 1 cup sugar |
| 2 teaspoons baking powder* | 2 egg yolks, well beaten |
| $\frac{1}{2}$ teaspoon soda | 3 squares Baker's Unsweetened
Chocolate, melted |
| $\frac{1}{4}$ teaspoon salt | $1\frac{1}{4}$ cups milk |
| $\frac{1}{2}$ cup butter or other shortening | 1 teaspoon vanilla |
| 2 egg whites, stiffly beaten | |

Sift flour once, measure, add baking powder, soda, and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg yolks and chocolate; then add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla. Fold in egg whites. Bake in two greased 9-inch layer pans in moderate oven (350° F.) 30 minutes. Put layers together and cover top and sides of cake with Fudge Frosting (page 34). Double recipe to make three 10-inch layers.

CREOLE LOAF CAKE

(2 eggs)

- | | |
|---|---|
| $1\frac{1}{3}$ cups sifted Swans Down Cake
Flour | 2 eggs, well beaten |
| $1\frac{3}{4}$ teaspoons baking powder* | 3 tablespoons butter or other
shortening, melted |
| $\frac{1}{4}$ teaspoon salt | 2 squares Baker's Unsweetened
Chocolate, melted |
| 1 cup sugar | |
| $\frac{1}{2}$ cup milk | |

Sift flour once, measure, add baking powder and salt, and sift together three times. Beat sugar gradually into eggs; add butter and chocolate and mix well. Add flour, alternately with milk, a small amount at a time. Beat well after each addition. Bake in greased pan, 8 x 8 x 2 inches, in moderate oven (325° F.) 50 minutes. Spread Creole Butter Frosting (page 33) on top of cake.

HUNGARIAN CHOCOLATE CREAM CAKE

(2 eggs)

- | | |
|--|---------------------------------|
| 2 cups sifted Swans Down Cake
Flour | 1 cup sugar |
| 2 teaspoons baking powder* | 2 eggs, well beaten |
| $\frac{1}{2}$ teaspoon salt | $1\frac{1}{4}$ cups heavy cream |
| | 1 teaspoon vanilla |

Sift flour once, measure, add baking powder and salt, and sift together three times. Add sugar gradually to eggs, and beat well. Add flour, alternately with cream, a small amount at a time. Beat after each addition until smooth. Add vanilla. Bake in greased pan, 8 x 8 x 2 inches, in moderate oven (350° F.) 50 minutes. Spread half recipe of Hungarian Chocolate Frosting (page 36) on top and sides of cake.

*Calumet Baking Powder used. With other types of baking powders, use increased amounts as recommended by the manufacturers.

CHOCOLATE FUDGE LOAF

(1 egg)

2 cups sifted Swans Down Cake Flour	1 cup sugar
2 teaspoons baking powder*	2 squares Baker's Unsweetened Chocolate, melted
$\frac{1}{2}$ teaspoon salt	1 egg, well beaten
$\frac{1}{2}$ cup butter or other shortening	1 teaspoon vanilla
$\frac{3}{4}$ cup milk	

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add chocolate and blend; then add egg and vanilla. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Bake in greased pan, 8 x 8 x 2 inches, in moderate oven (325° F.) 1 hour. Cover cake with thick layer of White Mountain Cream (page 33), and when firm, pour thin coating of Baker's Unsweetened Chocolate, melted, over top.

CHOCOLATE CUP CAKES

(2 eggs)

1 $\frac{1}{2}$ cups sifted Swans Down Cake Flour	1 cup sugar
1 $\frac{1}{2}$ teaspoons baking powder*	2 eggs, well beaten
$\frac{1}{2}$ teaspoon salt	1 teaspoon vanilla
$\frac{1}{3}$ cup butter or other shortening	$\frac{1}{2}$ cup milk
	2 squares Baker's Unsweetened Chocolate, melted and cooled

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs and vanilla and beat well. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Fold in chocolate. Pour into greased muffin pans, filling them $\frac{2}{3}$ full. Bake in moderate oven (375° F.) 15 minutes. Cover with Seven Minute Frosting (page 33), and decorate with nuts, coconut, or designs of melted chocolate. Makes 20 cakes.

BITTERSWEET CHOCOLATE LAYER CAKE

(1 egg)

2 cups sifted Swans Down Cake Flour	1 cup sugar
2 teaspoons baking powder*	1 egg, unbeaten
$\frac{1}{4}$ teaspoon salt	$\frac{3}{4}$ cup milk
4 tablespoons butter or other shortening	$\frac{1}{2}$ teaspoon vanilla

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg and beat well. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add flavoring. Bake in two greased 9-inch layer pans in moderate oven (375° F.) 25 minutes. Put layers together and cover cake with Bittersweet Chocolate Frosting (page 36).

*Calumet Baking Powder used. With other types of baking powders, use increased amounts as recommended by the manufacturers.



SILVER LAKE HOUSE
CHOCOLATE CREAM
PIE

SILVER LAKE HOUSE CHOCOLATE CREAM PIE

(2 eggs)

- | | |
|---|------------------------|
| 1 $\frac{1}{4}$ cups sifted Swans Down Cake Flour | 1 cup sugar |
| 1 $\frac{1}{4}$ teaspoons baking powder* | 2 eggs, well beaten |
| 3 tablespoons butter or other shortening | $\frac{1}{2}$ cup milk |

Sift flour once, measure, add baking powder, and sift together three times. Cream butter thoroughly, add $\frac{1}{2}$ cup sugar gradually, and cream together until light and fluffy. Add remaining sugar and eggs and beat well. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Bake in two greased 8-inch layer pans in moderate oven (350° F.) 20 minutes. Cool. Split each layer in half. Put together and cover top with Chocolate Frosting and Filling (page 37). Double the recipe for three 9-inch layers.

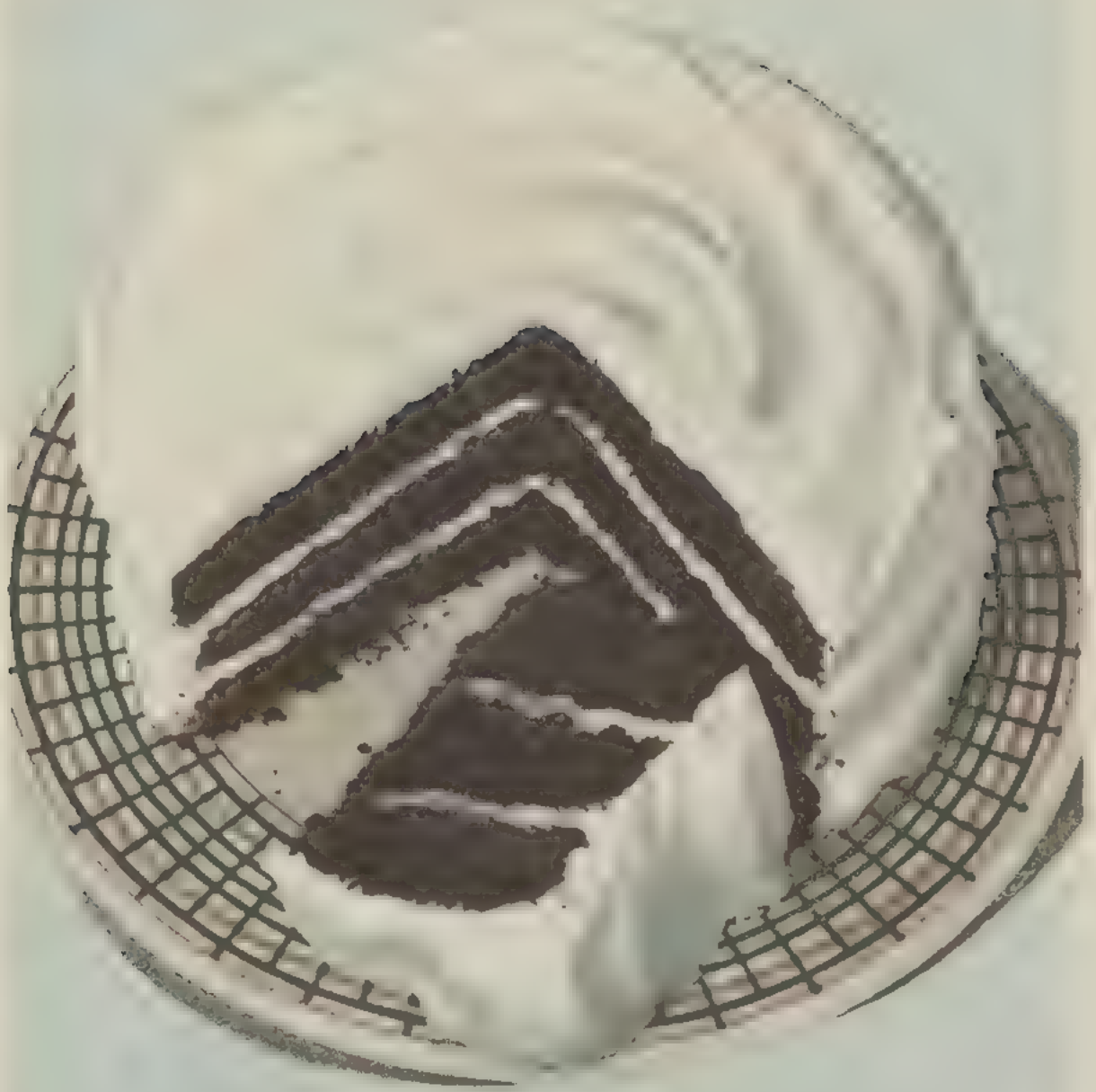
CHOCOLATE LAYER CAKE

(3 egg whites)

- | | |
|--|------------------------------|
| 2 cups sifted Swans Down Cake Flour | 1 cup sifted sugar |
| 2 teaspoons baking powder* | $\frac{2}{3}$ cup milk |
| $\frac{1}{2}$ cup butter or other shortening | 1 teaspoon vanilla |
| | 3 egg whites, stiffly beaten |

Sift flour once, measure, add baking powder, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla. Fold in egg whites. Pour into two greased 9-inch layer pans and bake in moderate oven (375° F.) 20 to 25 minutes. Spread Chocolate Boiled Frosting (page 34) between layers and on top and sides of cake. Press halves of English walnuts into frosting on top of cake. Double recipe to make three 10-inch layers.

*Calumet Baking Powder used. With other types of baking powders, use increased amounts as recommended by the manufacturers.



FAVORITE
DEVIL'S
FOOD
CAKE

FAVORITE DEVIL'S FOOD CAKE

- | | |
|--|--------------------------------|
| 2 cups sifted Swans Down Cake | 2 eggs, unbeaten |
| Flour | 6 squares Baker's Unsweetened |
| 1 teaspoon soda | Chocolate, melted |
| $\frac{1}{2}$ cup butter or other shortening | $1\frac{1}{4}$ cups sweet milk |
| $1\frac{1}{4}$ cups brown sugar, firmly packed | 1 teaspoon vanilla |

Sift flour once, measure, add soda, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs, one at a time, and beat well. Add chocolate and beat well. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla. Bake in two greased 10-inch or three 9-inch layer pans in moderate oven (325° F.) 30 minutes. Spread with Divinity Frosting (page 35).

PRIZE DEVIL'S FOOD

(2 eggs)

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|--|--|
| 2 cups sifted Swans Down Cake
Flour | 1 cup brown sugar, firmly packed |
| 1 teaspoon baking powder* | 2 eggs, well beaten |
| $\frac{3}{4}$ teaspoon soda | 1 cup sour milk |
| $\frac{1}{4}$ teaspoon salt | 4 squares Baker's Unsweetened
Chocolate, melted |
| $\frac{1}{2}$ cup butter or other shortening | 1 teaspoon vanilla |

Sift flour once, measure, add baking powder, soda, and salt, and sift together three times. Cream butter thoroughly, add 1 cup sugar gradually, and cream together until light and fluffy. Add second cup of sugar to eggs, mixing well. Combine egg and creamed mixtures. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add chocolate and vanilla. Bake in two greased 9-inch layer pans in moderate oven (325° F.) 30 minutes. Spread Seven Minute Frosting (page 33) between layers and on top and sides of cake. Grate Baker's Unsweetened Chocolate over top.

CARAMEL DEVIL'S FOOD CAKE

(2 eggs or 3 egg yolks)

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|--|--|
| 2 cups sifted Swans Down Cake
Flour | 2 eggs, unbeaten |
| 1 teaspoon soda | 3 squares Baker's Unsweetened
Chocolate, melted |
| $\frac{1}{2}$ cup butter or other shortening | 1 cup sweet milk |
| $1\frac{1}{4}$ cups brown sugar, firmly packed | 1 teaspoon vanilla |

Sift flour once, measure, add soda, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs, one at a time, beating well after each addition. Add chocolate and beat well. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla. Bake in two greased 10-inch layer pans or three 9-inch layer pans in moderate oven (325° F.) 30 minutes. Spread Caramel Frosting (page 34) between layers and on top of cake.

SOUR CREAM DEVIL'S FOOD

(1 egg)

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|--|--|
| 2 cups sifted Swans Down Cake
Flour | 1 teaspoon soda |
| $\frac{1}{4}$ teaspoon salt | $\frac{1}{2}$ cup sour cream |
| $\frac{1}{3}$ cup butter or other shortening | $\frac{1}{2}$ cup boiling water |
| 1 cup sugar | 2 squares Baker's Unsweetened
Chocolate, melted |
| 1 egg, well beaten | |

Sift flour once, measure, add salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg and beat well. Dissolve soda in cream. Add flour to cake mixture, alternately with cream, a small amount at a time. Beat after each addition until smooth. Add water to chocolate, blend, and add to cake batter, beating well. Bake in two greased 9-inch layer pans in moderate oven (350° F.) 30 minutes. Put layers together and cover top of cake with Quick Chocolate Frosting (page 37).

*Calumet Baking Powder used. With other types of baking powders, use increased amounts as recommended by the manufacturers.



FROSTED
CHOCOLATE
MARBLE

CAKE
(page 21)

CHOCOLATE ROLL

(6 egg whites)

- | | |
|---|------------------------------------|
| 3 tablespoons granulated sugar | 2 tablespoons confectioners' sugar |
| $\frac{1}{8}$ teaspoon salt | Few drops vanilla |
| 6 egg whites, stiffly beaten | 1 cup cream, whipped |
| 1 square Baker's Unsweetened Chocolate, melted and cooled | |

Combine sugar and salt. Add gradually to egg whites, and continue beating until mixture holds its shape. Fold in chocolate carefully. Spread $\frac{1}{4}$ inch thick on ungreased baking sheet, 9 x 13 inches, and bake in moderate oven (325° F.) 20 minutes, or until done. Cover with cloth and cool. Fold confectioners' sugar and vanilla into whipped cream. Spread on cake; roll as for jelly roll. Chill. Serves 12.

RED DEVIL'S FOOD

(2 eggs)

1½ cups sifted Swans Down Cake
Flour
1 teaspoon baking powder*
½ teaspoon salt
4 tablespoons butter or other
shortening
1 cup sugar

2 eggs, well beaten
½ cup thick sour milk
½ cup boiling water
2 squares Baker's Unsweetened
Chocolate, melted
1 teaspoon soda
1 teaspoon vanilla

Sift flour once, measure, add baking powder, and salt, and sift together three times. Cream butter, add sugar gradually, and cream together until light and fluffy. Add eggs. Beat mixture vigorously. Add flour and sour milk alternately, a small amount at a time. Pour the boiling water into the melted chocolate; mix quickly. Add soda to chocolate and stir until thick. Cool slightly before adding to cake batter. Mix thoroughly. Add vanilla. Bake in two greased 9-inch layer pans in moderate oven (350° F.) 25 minutes. To make three 10-inch layers, double recipe. Cover with Marshmallow Frosting (page 33).

BLACK CHOCOLATE CAKE

(3 eggs)

2½ cups sifted Swans Down Cake
Flour
1 teaspoon baking powder*
¼ teaspoon soda
¼ teaspoon salt
½ cup butter or other shortening
3 egg whites, stiffly beaten

2 cups sugar
3 egg yolks, well beaten
4 squares Baker's Unsweetened
Chocolate, melted
1 cup water
½ teaspoon vanilla

Sift flour once, measure, add baking powder, soda, and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg yolks and chocolate and blend. Add flour, alternately with water, a small amount at a time. Beat after each addition until smooth. Add vanilla. Fold in egg whites. Bake in greased pan, 10 x 10 x 2 inches, in moderate oven (350° F.) 1 hour. Spread Coconut Seven Minute Frosting (page 33) on top and sides of cake.

ECONOMY SPONGE CAKE

(2 eggs)

1¼ cups sifted Swans Down Cake
Flour
1¼ teaspoons baking powder*
½ teaspoon salt

1 cup sugar
2 eggs, beaten until thick and light
1 tablespoon lemon juice
5 tablespoons boiling water

Sift flour once, measure, add baking powder and salt, and sift together three times. Add sugar gradually to beaten eggs, beating well. Add lemon juice and boiling water; then add flour, mixing thoroughly. Bake in ungreased pan, 8 x 8 x 2 inches, in moderate oven (350° F.) 40 minutes, or until done.

*Calumet Baking Powder used. With other types of baking powders, use increased amounts as recommended by the manufacturers.

FROSTED CHOCOLATE MARBLE CAKE

(6 egg whites)

3 cups sifted Swans Down Cake Flour	1 teaspoon vanilla
2 teaspoons baking powder*	6 egg whites, stiffly beaten
$\frac{1}{2}$ teaspoon salt	3 squares Baker's Unsweetened Chocolate, melted
$\frac{3}{4}$ cup butter or other shortening	4 tablespoons sugar
2 cups sugar	$\frac{1}{4}$ cup boiling water
$\frac{3}{4}$ cup milk	$\frac{1}{2}$ teaspoon soda

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add flour, alternately with milk, beating after each addition until smooth. Add vanilla. Fold in egg whites. To melted chocolate, add sugar and boiling water, stirring until blended. Then add soda and stir until thickened. Cool slightly. Add to $\frac{1}{2}$ of batter. Leave other half of batter plain. In a greased cake pan, 10 x 10 x 2 inches, put alternate spoonfuls of dark and light mixtures until all is used. Bake in moderate oven (350° F.) 55 minutes, or until done. Cover with Chocolate Seven Minute Frosting (page 33).

MARSHMALLOW CHOCOLATE LOAF CAKE

(8 egg yolks)

3 squares Baker's Unsweetened Chocolate, cut in pieces	$\frac{3}{4}$ teaspoon salt
$\frac{3}{4}$ cup cold milk	$\frac{3}{4}$ cup butter or other shortening
2 cups sifted Swans Down Cake Flour	$1\frac{1}{3}$ cups sugar
2 teaspoons baking powder*	8 egg yolks, beaten until thick and lemon-colored
	$1\frac{1}{2}$ teaspoons vanilla

Add chocolate to milk and heat in double boiler until chocolate is melted. Blend and cool. Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg yolks and vanilla; then add flour, alternately with chocolate mixture, a small amount at a time. Beat after each addition until smooth. Bake in greased pan, 8 x 8 x 2 inches, in slow oven (325° F.) 25 minutes, then increase heat slightly (350° F.) and bake 45 minutes longer. Turn from pan, and while still warm, cover bottom with marshmallows that have been rinsed with cold water and cut in halves crosswise. When cake is almost cold, cover with Hungarian Chocolate Frosting (page 36).

CHOCOLATE COCONUT BIRTHDAY CAKE

Follow directions for Caramel Devil's Food Cake (page 18), baking cake in three greased 9-inch layer pans. Put layers together and cover top and sides of cake with Divinity Frosting (page 35), sprinkling thickly with Baker's Coconut, Southern Style, while frosting is still soft. Arrange yellow candles in candle holders on cake.

*Calumet Baking Powder used. With other types of baking powders, use increased amounts as recommended by the manufacturers.



CHOCOLATE
BROWNIES (page 27)

CHOCOLATE ANGEL FOOD CAKE

- | | |
|---|---|
| $\frac{3}{4}$ cup sifted Swans Down Cake
Flour | $\frac{1}{4}$ teaspoon salt |
| $\frac{1}{4}$ cup Baker's Breakfast Cocoa | 1 teaspoon cream of tartar |
| $1\frac{1}{4}$ cups egg whites (10 to 12
whites) | $1\frac{1}{4}$ cups sifted granulated sugar |
| | 1 teaspoon vanilla |

Sift flour once, measure, add cocoa, and sift together four more times. Beat egg whites and salt on large platter with flat wire whisk. When foamy, add cream of tartar and continue beating until eggs are stiff enough to hold up in peaks, but not dry. Fold in sugar carefully, 2 tablespoons at a time, until all is used. Fold in vanilla. Then sift small amount of flour over mixture and fold in carefully; continue until all is used. Pour batter into ungreased angel food pan and bake in slow oven at least 1 hour. Begin at 275° F., increasing heat slightly (325° F.) after 30 minutes. Remove from oven, invert pan for 1 hour, or until cold.

MARBLE ANGEL FOOD CAKE

- | | |
|---|--|
| $\frac{7}{8}$ cup sifted Swans Down Cake
Flour | $1\frac{1}{4}$ cups egg whites (10 to 12 eggs) |
| 2 tablespoons Baker's Breakfast
Cocoa | $\frac{1}{4}$ teaspoon salt |
| | 1 teaspoon cream of tartar |
| | $1\frac{1}{4}$ cups sifted granulated sugar |
| | 1 teaspoon vanilla |

Sift flour once, measure; to 6 tablespoons flour, add cocoa and sift together four times. Sift remaining $\frac{1}{2}$ cup flour four times. Beat egg whites and salt on large platter with flat wire whisk until foamy. Add cream of tartar and continue beating until eggs are stiff enough to hold up in peaks, but not dry. Fold in sugar carefully, 2 tablespoons at a time. Divide egg mixture in half. To one part fold in flour and $\frac{1}{2}$ teaspoon vanilla. To other part, fold in flour and cocoa mixture, then $\frac{1}{2}$ teaspoon vanilla. Put white and dark batters into ungreased angel pan, alternating a tablespoon at a time. Bake in slow oven (275° F.) 45 minutes, then increase heat to 350° F. and bake 30 minutes longer. Remove from oven and invert pan for 1 hour, or until cold.

CHOCOLATE ICE BOX CAKE

(5 eggs)

- | | |
|---|-----------------------------------|
| 1 sheet sponge cake (10½ x 6 x 1 inches), or 2 dozen lady fingers | 4 tablespoons water |
| 8 squares (½ pound) Baker's DOT Chocolate, cut in pieces | 5 egg yolks, well beaten |
| 4 tablespoons sugar | 1½ teaspoons vanilla |
| | 5 egg whites, stiffly beaten |
| | 1 cup cream, whipped |
| | ½ cup nut meats, coarsely chopped |

Line loaf pan, 7 x 4 x 3 inches, with waxed paper. Divide sponge cake into three equal parts; place one piece in pan. Melt chocolate in upper part of double boiler; add sugar, water, and egg yolks. Cook until smooth, stirring constantly. Cool. Add vanilla and fold in egg whites. Pour ½ of chocolate mixture over cake. Cover with second piece of cake. Add remainder of chocolate mixture. Put third piece of cake on top. Chill in refrigerator 12 hours. When ready to serve, slice crosswise, cover each slice with whipped cream, and garnish with nuts. Serves 8.

If lady fingers are used, line bottom and sides of mold, pour in chocolate mixture, and cover with remaining lady fingers.

CREOLE SPONGE CAKE

(5 eggs)

- | | |
|---------------------------------------|---|
| ¾ cup sifted Swans Down Cake Flour | 1 tablespoon lemon juice |
| ¼ teaspoon salt | 5 egg yolks, beaten until thick and lemon-colored |
| 4 tablespoons Baker's Breakfast Cocoa | 1 cup sifted sugar |
| | 5 egg whites, stiffly beaten |

Sift flour once, measure, add salt and cocoa, and sift together four times. Add lemon juice to egg yolks and beat until very light. Fold sugar gradually into egg whites, then fold in egg yolks, and, finally, flour. Bake in ungreased tube pan in slow oven (300°F.) 50 to 60 minutes. Remove from oven and invert pan for 1 hour, or until cold.



CHOCOLATE
CRISPIES (page 28)

CHOCOLATE DESSERT CAKE (5 eggs)

3 cups sifted Swans Down Cake Flour	5 eggs, unbeaten
$\frac{1}{4}$ teaspoon salt	1 cup thick sour milk or buttermilk
$\frac{3}{4}$ cup butter or other shortening	4 squares Baker's Unsweetened Chocolate, melted
2 cups sugar	1 teaspoon soda
	1 teaspoon vanilla

Sift flour once, measure, add salt, and sift three more times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs, one at a time, beating well after each addition. Add flour, alternately with $\frac{3}{4}$ cup milk, a small amount at a time. Beat after each addition until smooth. Add chocolate and remaining $\frac{1}{4}$ cup milk in which soda has been thoroughly dissolved. Beat well. Add vanilla. Bake in three greased 9-inch layer pans in moderate oven (350° F.) 30 minutes, or until done. Cover top and sides of cake with Chocolate Mocha Frosting (page 32).

SNOW-WHIRL CHOCOLATE ROLL (4 eggs)

6 tablespoons sifted Swans Down Cake Flour	$\frac{1}{4}$ teaspoon salt
6 tablespoons Baker's Breakfast Cocoa	$\frac{3}{4}$ cup sifted sugar
$\frac{1}{2}$ teaspoon baking powder*	4 egg whites, stiffly beaten
	4 egg yolks, well beaten
	1 teaspoon vanilla

Sift flour once, measure, add cocoa, baking powder, and salt, and sift together three times. Fold sugar into egg whites, a small amount at a time. Add egg yolks and vanilla. Fold in flour gradually. Pour into pan, $13\frac{1}{2} \times 8\frac{1}{2}$ inches, lined with greased paper, and bake in hot oven (400° F.) 13 minutes. Turn out at once on cloth covered with powdered sugar. Remove paper. Quickly cut off crisp edges of cake. Spread Seven Minute Frosting (page 33) over cake and roll. Wrap in cloth until cool. Cover with Chocolate Frosting (page 32).

CHOCOLATE MACAROONS

1 cup sugar	$1\frac{1}{2}$ cups Baker's Coconut, Southern Style
$\frac{1}{4}$ teaspoon salt	$1\frac{1}{2}$ squares Baker's Unsweetened Chocolate, melted
2 egg whites, stiffly beaten	
$\frac{1}{2}$ teaspoon vanilla	

Combine sugar and salt. Fold gradually into egg whites. Add vanilla. Fold in coconut and chocolate. Drop from teaspoon on greased baking sheet. Bake in slow oven (275° F.) 20 minutes. Makes 2 dozen $1\frac{1}{2}$ -inch macaroons.

*Calumet Baking Powder used. With other types of baking powders, use increased amounts as recommended by the manufacturers.

CHOCOLATE DROP COOKIES

- | | |
|--|--|
| 2 cups sifted Swans Down Cake
Flour | 1 egg, well beaten |
| $\frac{1}{2}$ teaspoon soda | 3 squares Baker's Unsweetened
Chocolate, melted |
| Dash of salt | $\frac{1}{2}$ cup milk |
| $\frac{1}{2}$ cup butter or other shortening | 1 teaspoon vanilla |
| $\frac{2}{3}$ cup brown sugar, firmly packed | $\frac{1}{2}$ cup walnut meats, broken |

Sift flour once, measure, add soda and salt, and sift together twice. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg and beat well. Add chocolate and blend. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla and nuts. Drop from teaspoon on greased baking sheet and bake in moderate oven (350° F.) about 7 minutes. Frost with Chocolate Butter Frosting (page 32) if desired. Makes 50 cookies.

CHOCOLATE FRUIT PATTIES

- | | |
|--|---|
| 1 cup sifted Swans Down Cake
Flour | $\frac{1}{2}$ cup nut meats, chopped |
| $\frac{1}{2}$ teaspoon baking powder* | $\frac{1}{2}$ cup seeded raisins, chopped |
| $\frac{1}{2}$ teaspoon salt | 4 tablespoons candied cherries,
chopped |
| $\frac{2}{3}$ cup sugar | 4 tablespoons candied pineapple,
chopped |
| 2 eggs, well beaten | 4 tablespoons butter or other
shortening, melted |
| 2 squares Baker's Unsweetened
Chocolate, melted | |

Sift flour once, measure, add baking powder and salt, and sift again. Add sugar to eggs and beat until light; then add chocolate, nuts, fruit, and butter. Add flour, mixing thoroughly. Drop from teaspoon on greased baking sheet. Bake in moderate oven (350° F.) 8 minutes. Makes $3\frac{1}{2}$ dozen patties.

CHOCOLATE DROP CAKES

- | | |
|---|--|
| $1\frac{1}{3}$ cups sifted Swans Down Cake
Flour | 2 eggs, well beaten |
| $1\frac{1}{2}$ teaspoons baking powder* | 3 squares Baker's Unsweetened
Chocolate, melted |
| $\frac{1}{2}$ teaspoon salt | $\frac{3}{4}$ cup nut meats, coarsely broken |
| $\frac{1}{2}$ cup butter or other shortening | $\frac{3}{4}$ cup raisins |
| 1 cup sugar | $\frac{1}{2}$ cup milk |
| | $\frac{1}{2}$ teaspoon vanilla |

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs, chocolate, nuts, and raisins, and beat well. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla. Drop by teaspoons into small, greased cup-cake or marguerite pans. Bake in hot oven (400° F.) 10 minutes, or until done. Makes $3\frac{1}{2}$ dozen drop cakes.

*Calumet Baking Powder used. With other types of baking powders, use increased amounts as recommended by the manufacturers.



CHIFFON CHOCOLATE
PIE (page 47)

CHOCOLATE CREAM WAFERS

- | | |
|--|-------------------------------|
| $2\frac{1}{4}$ cups sifted flour | 1 cup sugar |
| $1\frac{1}{2}$ teaspoons baking powder* | 2 eggs, well beaten |
| $\frac{1}{3}$ teaspoon cinnamon | 3 squares Baker's Unsweetened |
| $\frac{1}{2}$ teaspoon soda | Chocolate, melted |
| $\frac{1}{2}$ cup butter or other shortening | 1 tablespoon thin cream |

Sift flour once, measure, add baking powder, cinnamon, and soda, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs, chocolate, and cream, and beat well. Add flour, a small amount at a time. Beat after each addition until smooth. Roll into thin sheet on slightly floured board. Cut in squares and bake in hot oven (400° F.) 6 minutes. Makes $2\frac{1}{2}$ dozen wafers.

CHOCOLATE PIN WHEELS

- | | |
|--|------------------------------|
| $1\frac{1}{2}$ cups sifted flour | $\frac{1}{2}$ cup sugar |
| $\frac{1}{2}$ teaspoon baking powder* | 1 egg yolk, well beaten |
| $\frac{1}{8}$ teaspoon salt | 3 tablespoons milk |
| $\frac{1}{2}$ cup butter or other shortening | 1 square Baker's Unsweetened |
| | Chocolate, melted |

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg yolk. Add flour, alternately with milk, beating after each addition until smooth. Divide dough in two parts. To one part, add chocolate. Chill. Roll each half into rectangular sheet $\frac{1}{8}$ inch thick and place chocolate sheet on top. Then roll as for jelly roll. Chill overnight. Cut in $\frac{1}{8}$ -inch slices. Bake in hot oven (425° F.) 5 minutes, or until done. Makes $3\frac{1}{2}$ dozen pin wheels.

*Calumet Baking Powder used. With other types of baking powders, use increased amounts as recommended by the manufacturers.

BROWNIES

$\frac{3}{4}$ cup sifted Swans Down Cake
Flour
 $\frac{1}{2}$ teaspoon baking powder*
 $\frac{1}{3}$ cup butter or other shortening
2 squares Baker's Unsweetened
Chocolate, melted

1 cup sugar
2 eggs, well beaten
1 teaspoon vanilla
 $\frac{1}{2}$ cup walnut meats, chopped

Sift flour once, measure, add baking powder, and sift again. Add butter to chocolate and blend. Combine sugar and eggs; add chocolate mixture, beating thoroughly, then flour, vanilla, and nuts. Pour into greased pan, 8 x 8 x 2 inches, and bake in moderate oven (350° F.) 35 minutes. Cut in squares before removing from pan. Makes 25 brownies.

CHOCOLATE INDIANS

$\frac{3}{4}$ cup sifted Swans Down Cake
Flour
 $\frac{1}{2}$ teaspoon baking powder*
 $\frac{1}{3}$ cup butter or other shortening
2 squares Baker's Unsweetened
Chocolate, melted

1 cup sugar
3 eggs, well beaten
1 teaspoon vanilla
 $\frac{1}{2}$ cup dates, seeded and finely cut
 $\frac{1}{2}$ cup walnut meats, chopped and
toasted

Sift flour once, measure, add baking powder, and sift again. Add butter to chocolate and blend. Combine sugar and eggs; add chocolate mixture, beating thoroughly; then add flour, vanilla, dates, and nuts. Pour into two greased pans, 8 x 8 x 2 inches, and bake in moderate oven (350° F.) 35 minutes. Cut in squares before removing from pan. Makes 50 Indians.

*Calumet Baking Powder used. With other types of baking powders, use increased amounts as recommended by the manufacturers.



CHOCOLATE
TARTLETS (page 48)

CHOCOLATE SQUARES

1 cup sifted Swans Down Cake
Flour
 $\frac{1}{4}$ teaspoon soda
 $\frac{1}{8}$ teaspoon salt
6 tablespoons butter or other
shortening

$\frac{1}{2}$ cup sugar
1 egg, well beaten
1 square Baker's Unsweetened
Chocolate, melted
3 tablespoons milk

Sift flour once, measure, add soda and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg and chocolate and beat well. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Spread as thinly as possible on greased baking sheet. Bake in moderate oven (375° F.) 8 to 10 minutes, or until crisp. Remove from oven and cut into squares immediately. Makes $3\frac{1}{2}$ dozen squares.

CHOCOLATE CRISPIES

2 squares Baker's Unsweetened
Chocolate, melted
 $\frac{1}{2}$ cup butter or other shortening
1 cup sugar

2 eggs, unbeaten
 $\frac{1}{2}$ cup sifted flour
 $\frac{1}{2}$ teaspoon vanilla
 $\frac{1}{2}$ cup nut meats, finely chopped

To melted chocolate, add butter, sugar, eggs, flour, and vanilla, beating well. Spread mixture on baking sheet, 12 x 16 inches, or in three pans, 8 x 8 inches. Sprinkle with nuts. Bake in hot oven (400° F.) 15 minutes. While warm, cut with cookie cutter, or mark into 2-inch squares. Cool and break into squares. Makes 48 crispies.

CHOCOLATE DIAMOND DELIGHTS

1 cup sifted flour
1 teaspoon baking powder*
 $\frac{3}{4}$ teaspoon salt
 $\frac{2}{3}$ cup sugar
2 eggs, well beaten
2 squares Baker's Unsweetened
Chocolate, melted

$\frac{1}{3}$ cup melted butter or other
shortening
 $\frac{1}{2}$ cup nut meats, chopped
 $\frac{1}{2}$ cup raisins
4 tablespoons sugar
1 egg white, stiffly beaten
 $\frac{3}{4}$ cup Baker's Coconut

Sift flour once, measure, add baking powder and salt, and sift together three times. Add sugar gradually to eggs, beating well; then add chocolate and blend. Add butter, nuts, and raisins. Add flour. Spread $\frac{1}{3}$ inch thick on greased shallow pan, $9\frac{1}{2}$ x $13\frac{1}{2}$ inches. Spread surface with thin layer of meringue, made by beating sugar into egg white. Sprinkle with coconut. Bake in moderate oven (350° F.) 15 minutes; then open oven door, and continue baking 5 minutes longer. When cool, mark into $1\frac{1}{2}$ -inch strips, and cut diagonally into diamond-shaped pieces. Makes 28 diamonds.

*Calumet Baking Powder used. With other types of baking powders, use increased amounts as recommended by the manufacturers.

FUDGE FOUR-O'CLOCKS

- | | |
|---|---|
| 1 cup sifted Swans Down Cake
Flour | 1/2 cup water |
| 1 teaspoon baking powder* | 1 cup sugar |
| 1/2 teaspoon salt | 3 eggs, well beaten |
| 2 squares Baker's Unsweetened
Chocolate, cut in pieces | 2 tablespoons butter or other
shortening |
| | 1 cup nut meats, toasted |

Sift flour once, measure, add baking powder and salt, and sift together three times. Cook chocolate and water over low flame until blended, stirring constantly. Add sugar to eggs gradually, beating well. Add chocolate mixture, butter, nuts, and flour. Beat until smooth. Bake in two greased 8 x 8-inch pans in moderate oven (325° F.) 40 minutes, or until done. Cool. Spread with a thin layer of Raisin Nut Filling (page 38). Serve in dainty bars or squares.

CHOCOLATE ÉCLAIRS (Pâte à choux)

- | | |
|------------------------------------|--|
| 1 cup sifted flour | 1 recipe Soft Chocolate Cream
Filling |
| 1/2 cup butter or other shortening | 1 recipe Chocolate Frosting and
Filling |
| 1 cup boiling water | |
| 3 eggs, unbeaten | |

Sift flour once and measure. Melt butter in water. Stir flour into steadily boiling water. Cook and stir constantly until mixture leaves sides of pan in smooth, compact mass. Turn into mixing bowl and thoroughly beat in 1 egg at a time. Force mixture through pastry bag or shape with spatula into éclairs, 4 1/2 x 1 inches, on greased cooky sheet. Bake in hot oven (450° F.) 20 minutes, then reduce to moderate (350° F.) and bake 10 minutes longer. With sharp knife make slit in one side of éclairs and insert Soft Chocolate Cream Filling (page 36). Cover with Chocolate Frosting and Filling (page 37). Makes 2 dozen éclairs.

OTHELLOS

- | | |
|---------------------------------------|-----------------------------|
| 1 cup sifted Swans Down Cake
Flour | 1 cup boiling water |
| 1/2 cup butter or other shortening | 3 eggs, unbeaten |
| | 1 recipe Orange Filling |
| | 1 recipe Chocolate Frosting |

Sift flour once and measure. Melt butter in water. Stir flour into steadily boiling water. Cook and stir constantly until mixture leaves sides of pan in smooth, compact mass. Thoroughly beat in 1 egg at a time. Drop by teaspoons on greased baking sheet. Bake in hot oven (450° F.) 20 minutes, then decrease heat to moderate (350° F.) for 10 minutes longer. With sharp knife make slit in one side and insert Orange Filling (page 37). Cover top with Chocolate Frosting (page 32). Makes 4 dozen Othellos.

*Calumet Baking Powder used. With other types of baking powders, use increased amounts as recommended by the manufacturers.



Baker's Breakfast Cocoa

—a beverage loved for generations. It is roasted from the very choicest cocoa beans that ripen in the sun-drenched cacao trees of Trinidad, Honduras, Venezuela, and islands of the West Indies.

Baker's Premium No. 1 Chocolate

This represents unsweetened chocolate at its best. In making Baker's Unsweetened Chocolate not one ounce of cocoa butter has been removed—nor has one ounce of any foreign matter been added.

Baker's DOT Sweet Chocolate

Especially good for home candy dipping. It differs from Premium No. 1 in the selection and blending of the rich beans used, and in the fact that sugar and an extra amount of cocoa butter have been added.

Baker's Caracas Sweet Chocolate

A sweet eating chocolate which owes its huge popularity to the flavor of a special selection of the famous Caracas cocoa bean—one of the most delicious and costly beans grown, imported from Venezuela.

Baker's German's Sweet Chocolate

This is a secret blend, discovered by a man named German, on the Walter Baker staff, and named after him. It has a special flavor which lends itself particularly well to cooking. Also a popular eating chocolate.

Post's Bran Chocolate

"Chocolate for the sweet tooth—bran for prevention." Made from choicest cocoa beans, cane sugar, fresh full-cream milk (milk solids), and Post's Bran Flakes. A wonderfully tasty confection.

Baker's Milk Chocolate

An excellent milk chocolate bar. It is a rich blend of choice cocoa beans, milk and cane sugar. Its flavor is smooth and mellow. Plain and with almonds. You will find it nutritious, wholesome and delicious.

FROSTINGS . . FILLINGS . . SAUCES

THE plainest of cakes or puddings achieves distinction when dressed up with a smooth, glossy chocolate frosting or sauce. There are so many types of chocolate frostings, fillings, and sauces that you need never fear monotony.

Recipes are given for some of the more popular ones—recipes which will lend interest and variety to some of your favorite cakes and puddings.

In making chocolate boiled frosting, the secret is to cool the melted chocolate and fold it lightly into the frosting just before spreading it on the cake. The consistency is thinned if the chocolate is added hot.

In sauces made with beaten egg white, the melted chocolate should also be cooled first in order to prevent cooking and flecking of the egg white.

CHOCOLATE FROSTING

- | | |
|--|--|
| 2 squares Baker's Unsweetened
Chocolate, melted | 3 tablespoons hot water |
| 1 teaspoon butter | 1 $\frac{1}{4}$ cups sifted confectioners' sugar |
| | $\frac{1}{2}$ teaspoon vanilla |

Mix chocolate, butter, and hot water. Cool; add sugar until of consistency to spread. Add vanilla; beat. Makes enough to cover top of 9-inch layer.

CHOCOLATE BUTTER FROSTING

- | | |
|--------------------------------|---|
| 4 tablespoons butter | 1 $\frac{1}{2}$ squares Baker's Unsweetened |
| 2 cups confectioners' sugar | Chocolate, melted |
| $\frac{1}{2}$ teaspoon vanilla | 4 teaspoons hot milk |

Cream butter, add 1 cup sugar, and cream together thoroughly. Add vanilla and chocolate. Add remaining sugar gradually, beating well. Add milk until of consistency to spread. Makes enough to cover 8 x 8 x 2-inch cake.

CHOCOLATE MOCHA FROSTING

- | | |
|--|-----------------------------|
| $\frac{1}{2}$ cup butter | $\frac{1}{2}$ cup coffee |
| 4 $\frac{1}{2}$ cups confectioners' sugar | $\frac{1}{4}$ teaspoon salt |
| 1 square Baker's Unsweetened
Chocolate, melted and cooled | 1 teaspoon vanilla |

Cream butter, add sugar, a small amount at a time, alternating with chocolate and coffee. Add salt and vanilla. Beat well. Makes enough frosting to cover tops and sides of three 9-inch layers.

CREOLE BUTTER FROSTING

1 tablespoon Baker's Breakfast Cocoa	1½ tablespoons butter
3½ tablespoons strong hot coffee	2 cups confectioners' sugar
	⅛ teaspoon salt
	1 teaspoon vanilla

Mix cocoa with hot coffee. Cream butter, add sugar, salt, coffee, and vanilla. Beat until smooth. Makes enough frosting to cover top of 8 x 8-inch cake.

SEVEN MINUTE FROSTING

2 egg whites, unbeaten	5 tablespoons cold water
1½ cups sugar	1½ teaspoons light corn syrup
	1 teaspoon vanilla

Put egg whites, sugar, water, and corn syrup in upper part of double boiler. Beat with rotary egg beater until thoroughly mixed. Place over rapidly boiling water, beat constantly with rotary beater, and cook for 7 minutes, or until frosting will stand in peaks. Remove from fire, add vanilla, and beat until thick enough to spread. Makes enough frosting to cover two 9-inch layers.

CHOCOLATE SEVEN MINUTE FROSTING

Fold 3 squares Baker's Unsweetened Chocolate, melted, into Seven Minute Frosting. (Do not beat mixture.) Cool and spread on cake.

COCONUT SEVEN MINUTE FROSTING

Add ½ cup Baker's Coconut, Southern Style, to Seven Minute Frosting. Sprinkle ½ cup coconut over cake before frosting becomes firm.

MARSHMALLOW FROSTING

Add 1 cup marshmallows, quartered, to Seven Minute Frosting, before spreading between layers and on cake.

WHITE MOUNTAIN CREAM

1½ cups sugar	⅔ cup boiling water
½ teaspoon light corn syrup	2 egg whites, stiffly beaten
	1 teaspoon vanilla

Combine sugar, corn syrup, and water. Place over low flame and stir constantly until sugar is dissolved and mixture boils. Continue cooking until a small amount of syrup forms a soft ball in cold water, or spins a long thread when dropped from tip of spoon (240° F.). Pour syrup in fine stream over egg whites, beating constantly. Add vanilla. Continue beating until frosting loses its gloss and is stiff enough to spread. Makes enough to cover two 9-inch layers.



CHOCOLATE LAYER
CAKE (page 16)

CHOCOLATE BOILED FROSTING

2¼ cups sugar
1 teaspoon light corn syrup
1 cup boiling water

3 egg whites, stiffly beaten
6 squares Baker's Unsweetened
Chocolate, melted and cooled

Combine sugar, corn syrup, and water. Place over low flame and stir constantly until sugar is dissolved and mixture boils. Continue cooking until a small amount of syrup forms a soft ball in cold water, or spins a long thread when dropped from tip of spoon (242° F.). Pour syrup in fine stream over egg whites, beating constantly. Continue beating until stiff enough to spread on cake. Fold in chocolate. Makes enough to cover tops and sides of two 9-inch layers.

FUDGE FROSTING

2 squares Baker's Unsweetened
Chocolate, cut in pieces
⅔ cup cold milk
2 cups sugar

Dash of salt
2 tablespoons light corn syrup
2 tablespoons butter
1 teaspoon vanilla

Add chocolate to milk and place over low flame. Cook until mixture is smooth and blended, stirring constantly. Add sugar, salt, and corn syrup, and stir until sugar is dissolved and mixture boils. Continue cooking, without stirring, until a small amount of mixture forms a very soft ball in cold water (232° F.). Remove from fire. Add butter and vanilla. Cool to lukewarm (110° F.). Beat until of right consistency to spread. Makes enough to cover two 9-inch layers.

CARAMEL FROSTING

3 cups brown sugar
1 cup water

1 tablespoon butter
1 teaspoon vanilla

Cream or rich
milk, to soften

Boil sugar and water until syrup forms a soft ball in cold water (238° F.). Add butter and vanilla, and remove from fire. When cold, beat until thick and creamy. Add cream until of consistency to spread. Covers two 9-inch layers.



CHOCOLATE
FUDGE
LOAF
(page 15)

DIVINITY FROSTING

3 cups sugar

1 teaspoon light corn syrup

1 $\frac{1}{3}$ cups boiling water

4 egg whites, stiffly beaten

1 teaspoon vanilla

Combine sugar, corn syrup, and water. Place over low flame and stir constantly until sugar is dissolved and mixture boils. Continue cooking until a small amount of syrup forms a soft ball in cold water, or spins a long thread when dropped from tip of spoon (240° F.). Pour syrup in fine stream over egg whites, beating constantly. Add vanilla. Continue beating until stiff enough to spread on cake. Makes enough frosting to cover tops and sides of two 10-inch layers or three 9-inch layers.

BITTERSWEET CHOCOLATE FROSTING

6 squares Baker's DOT Chocolate, $\frac{3}{8}$ cup lukewarm water
cut in pieces

Put chocolate in top of double boiler over warm water. Be careful that the water in the lower part never reaches the boiling point. Do not have double boiler over fire. Let stand until chocolate has melted. Add $\frac{1}{4}$ cup water and stir well. Add remaining water and blend. Cool, stirring occasionally. Makes enough frosting to cover tops and sides of two 9-inch layers.

HUNGARIAN CHOCOLATE FILLING OR FROSTING

4 squares Baker's Unsweetened 1 cup confectioners' sugar
Chocolate, cut in pieces $\frac{1}{2}$ cup butter, washed in cold
2 tablespoons hot water water to remove salt
2 eggs, well beaten

Melt chocolate in double boiler, add water and blend. Add eggs and sugar. Remove from fire, but allow mixture to stand over hot water, stirring constantly until it is slightly thickened (3 minutes). Cool quickly to lukewarm. Add butter, 2 tablespoons at a time, stirring and blending after each addition. Makes enough frosting to cover tops and sides of three 9-inch layers.

SOFT CHOCOLATE CREAM FILLING

(For éclairs and cream puffs)

2 squares Baker's Unsweetened $\frac{1}{8}$ teaspoon salt
Chocolate, cut in pieces $3\frac{1}{2}$ tablespoons flour
2 cups cold milk 2 eggs, slightly beaten
 $\frac{3}{4}$ cup sugar $\frac{1}{2}$ teaspoon vanilla

Add chocolate to milk and heat in double boiler. When chocolate is melted, beat with rotary egg beater 1 minute, or until mixture is smooth and blended. Sift sugar, salt, and flour together; add to eggs. Pour small amount of chocolate mixture over egg mixture, stirring vigorously. Return to double boiler and cook 15 minutes, or until mixture is thickened, stirring constantly. Add vanilla and cool before using. Makes $2\frac{1}{2}$ cups filling.

CHOCOLATE WHIPPED CREAM FILLING

4 tablespoons sugar 1 cup cream, whipped
Dash of salt $\frac{1}{2}$ teaspoon vanilla
1 square Baker's Unsweetened
Chocolate, cut in pieces

Combine sugar, salt, chocolate, and 2 tablespoons cream and heat in double boiler. When chocolate is melted and sugar dissolved, beat with rotary egg beater until blended. Cool. Fold into whipped cream and add vanilla. Makes 2 cups filling. Use as filling for cream puffs, tarts, or cup cakes.

QUICK CHOCOLATE FROSTING

4 squares Baker's Unsweetened Chocolate, cut in pieces	1 $\frac{1}{4}$ cups (14 ounces) cold condensed milk
1 tablespoon water	

Add chocolate to milk, place over low flame, and cook until thickened, stirring constantly. Thin with water, a few drops at a time, until of right consistency to spread. Makes enough frosting to cover tops of two 9-inch layers.

CHOCOLATE FROSTING AND FILLING

4 squares Baker's Unsweetened Chocolate, cut in pieces	2 egg yolks, well beaten
$\frac{1}{2}$ cup cold milk	1 $\frac{1}{2}$ cups sugar
	1 tablespoon butter
1 teaspoon vanilla	

Add chocolate to milk and place over low flame. Cook until mixture is smooth and blended, stirring constantly. Beat egg yolks with 3 tablespoons sugar. Add remaining sugar to chocolate mixture and cook until smooth. Add egg mixture and butter and cook 1 minute. Remove from fire. Add vanilla. Beat until thick and creamy. Makes enough frosting and filling for two split, or four thin 8-inch layers, or frosting to spread over tops of 2 dozen éclairs.

ORANGE FILLING

3 $\frac{1}{2}$ tablespoons flour	3 tablespoons lemon juice
1 cup sugar	$\frac{1}{4}$ cup water
Grated rind 1 orange	1 egg, slightly beaten
$\frac{1}{2}$ cup orange juice	2 teaspoons butter

Combine ingredients in order given. Cook in double boiler 10 minutes, stirring constantly. Cool. Makes enough filling for two 9-inch layers. May also be used as a filling for othellos, éclairs, or with shredded coconut, for pastry tarts.

CHOCOLATE SAUCE

2 squares Baker's Unsweetened Chocolate, cut in pieces	$\frac{2}{3}$ cup sugar
2 cups cold milk	$\frac{1}{8}$ teaspoon salt
1 $\frac{1}{2}$ tablespoons flour	2 tablespoons butter
	1 teaspoon vanilla

Add chocolate to milk and heat in double boiler. When chocolate is melted, beat with rotary egg beater 1 minute, or until mixture is smooth and blended. Combine flour, sugar, and salt. Pour on a small amount of chocolate mixture, stirring vigorously. Return to double boiler and cook until thickened, stirring constantly. Add butter and vanilla. Makes 2 cups sauce. An excellent sauce for plain or chocolate pudding, especially good with cake as cottage pudding.



PARFAIT MAZARIN
(page 41)

RAISIN NUT FILLING

$\frac{3}{4}$ cup brown sugar
2 tablespoons butter
 $\frac{1}{4}$ cup water

$\frac{3}{4}$ cup walnut meats, broken and
toasted
1 cup seeded raisins, cut in pieces

Cream or rich milk

Heat sugar, butter, and water in skillet, and cook until mixture forms a slightly firm ball in cold water (236° F.). Remove from fire; add nuts and raisins. Add cream until of right consistency to spread. Makes enough filling for two 9-inch layers, or for top of 8 x 8-inch cake.

CHOCOLATE CREAMY SAUCE

1 cup confectioners' sugar
2 egg whites, stiffly beaten
2 squares Baker's Unsweetened
Chocolate, melted and cooled

2 egg yolks, beaten until thick and
lemon-colored
2 teaspoons vanilla
1 cup cream, whipped

Fold sugar into egg whites gradually; fold in chocolate, then egg yolks, vanilla, and cream. Serve immediately. Makes 3 cups sauce.

BUTTERSCOTCH HARD SAUCE

$\frac{1}{3}$ cup butter

$1\frac{1}{2}$ cups sifted light brown sugar
 $\frac{1}{2}$ teaspoon vanilla

Cream butter thoroughly, add sugar gradually, beating well. Add vanilla. Force through pastry bag, making rosettes. Chill. Serve on hot pudding. Makes 1 cup sauce. Sifted confectioner's sugar may be substituted for part of the brown sugar, if desired.

CREAMY SAUCE

1 cup confectioners' sugar
2 egg whites, stiffly beaten
2 egg yolks, beaten until thick and
lemon-colored

2 teaspoons vanilla
1 cup cream, whipped

Fold sugar into egg whites gradually; fold in egg yolks, then vanilla and cream. Serve immediately. Makes 3 cups sauce. This is a quickly-made, fluffy sauce that is especially good, served with hot steamed or cake puddings.

CHOCOLATE MINT SAUCE

Prepare Chocolate Sauce (page 37), adding 1 teaspoon peppermint extract when vanilla is added. Makes 2 cups sauce. May be served on hot Chocolate Fudge Cake, unfrosted (page 14), as a pudding.

CHOCOLATE SUNDAE SAUCE

2½ squares Baker's Unsweetened
Chocolate, cut in pieces ½ cup cold water
 ¾ cup sugar
 Dash of salt

Combine chocolate and water and cook over direct heat 4 minutes, stirring constantly. Add sugar and salt, return to fire, and cook 4 minutes longer. Pour into an air-tight jar and seal. When cold, place in refrigerator. This syrup can be kept and used as needed, in chocolate drinks, as a sauce on ice cream, for puddings, and on cake. Makes 1 cup sauce.



CHOCOLATE
COCONUT DROPS
(page 51)

MARSHMALLOW MINT SAUCE

$\frac{1}{2}$ cup sugar
 $\frac{1}{4}$ cup water
8 marshmallows, cut in small pieces

1 egg white, stiffly beaten
 $\frac{1}{4}$ teaspoon peppermint extract
Green coloring

Cook sugar and water to thin syrup (230° F.), not thick enough to spin a thread. Add marshmallows. Let stand 2 minutes, or until marshmallows are dissolved, pressing marshmallows under syrup. Pour syrup slowly over egg white, beating constantly until mixture is cool. Add peppermint extract and enough coloring to make sauce a delicate green. Makes 1 cup sauce.

HOT FUDGE SAUCE

4 tablespoons Baker's Breakfast
Cocoa
 $\frac{3}{4}$ cup brown sugar
 $\frac{3}{4}$ cup granulated sugar

Dash of salt
 $\frac{1}{2}$ cup milk
 $\frac{1}{2}$ cup water
1 tablespoon butter

$\frac{1}{2}$ teaspoon vanilla

Combine cocoa, sugars, and salt, add milk and water, and place over low flame. Stir constantly until sugar is dissolved and mixture boils. Continue cooking, without stirring, until a small amount of mixture forms a jellied mass in cold water (220° F.). Add butter and vanilla and beat thoroughly. Serve hot on ice cream and other desserts. Makes $1\frac{1}{4}$ cups sauce.

ROYAL SAUCE

1 square Baker's Unsweetened
Chocolate, cut in pieces
3 tablespoons water

4 tablespoons sugar
Dash of salt
 $1\frac{1}{2}$ tablespoons butter, melted

Few drops vanilla

Combine chocolate, water, sugar, and salt in double boiler. Heat and blend. Add butter and vanilla. Beat well. Makes $\frac{2}{3}$ cup sauce.

FLUFFY CHOCOLATE SAUCE

1 square Baker's Unsweetened
Chocolate, cut in pieces
1 cup cold milk
1 cup sugar

3 tablespoons flour
2 egg yolks, slightly beaten
2 tablespoons butter
 $\frac{1}{2}$ teaspoon vanilla

$\frac{1}{2}$ cup cream, whipped

Add chocolate to milk and heat in double boiler. When chocolate is melted, beat with rotary egg beater until mixture is smooth and blended. Combine sugar and flour; add to egg yolks. Pour small amount of chocolate mixture over egg yolks, stirring vigorously. Return to double boiler and cook 15 minutes, stirring constantly. Remove from fire; add butter and vanilla. Cool. Fold in whipped cream. Makes $2\frac{1}{2}$ cups sauce.

CHOCOLATE DESSERTS

FROZEN DESSERTS . . PUDDINGS . . PASTRIES

CHOCOLATE desserts—what a veritable treasure-house of family favorites! Chocolate mousses, ice creams, soufflés, puddings, creams, and pastries. Desserts—hot or cold—elaborate or simple—as desired.

Have you been disappointed with your chocolate ice cream? Did the chocolate separate out in tiny hard lumps and simply refuse to blend? That old trouble will be forever banished if you follow this modern Baker recipe. And you will have the creamiest, most velvety-smooth ice cream you ever tasted. The secret is to add the chocolate to cold milk, melt it slowly, and beat with a rotary egg beater until smooth and blended. This same trick gives success in desserts like custards, creams, and gelatin desserts.

CHOCOLATE ICE CREAM

- | | |
|---|-----------------------------|
| 3 squares Baker's Unsweetened
Chocolate, cut in pieces | 4 tablespoons flour |
| 2 cups cold milk | $\frac{1}{8}$ teaspoon salt |
| 1 cup sugar | 2 eggs, slightly beaten |
| | 1 quart thin cream |
| | 2 tablespoons vanilla |

Add chocolate to milk in double boiler and heat. When chocolate is melted, beat with rotary egg beater until blended. Combine sugar, flour, salt, and eggs, mixing well. Pour small amount of chocolate mixture over egg mixture, stirring vigorously. Return to double boiler and cook until slightly thickened, stirring constantly. Cool. Add cream and vanilla. Freeze, using 8 parts ice to 1 part salt. When stiff, remove dasher, cover tightly, and repack in 4 parts ice to 1 part salt. Makes 2 quarts ice cream.

PARFAIT MAZARIN

- | | |
|------------------------------|---|
| 1 cup sugar | 2 squares Baker's Unsweetened
Chocolate, melted and cooled |
| 1 cup water | 2 cups cream, whipped |
| 3 egg whites, stiffly beaten | 1 tablespoon vanilla |

Cook sugar and water until a small amount of syrup forms a soft ball in cold water, or spins a long thread when dropped from tip of spoon (238° F.). Pour syrup in fine stream over egg whites, beating constantly. Continue beating until mixture is cool. Fold in chocolate, cream, and vanilla. Pour into mold, filling it to overflowing, cover with greased paper, press cover tightly down over paper, and pack in equal parts of ice and salt. Let stand 3 to 4 hours. Or, place in freezing trays of automatic refrigerator and let stand 3 to 4 hours. Serve in parfait glasses and top with whipped cream. Makes 1 $\frac{1}{4}$ quarts parfait.

ROYAL CHOCOLATE MOUSSE

- | | |
|---------------------------------|-------------------------------|
| $\frac{3}{4}$ cup sugar | 2 squares Baker's Unsweetened |
| $\frac{1}{3}$ cup boiling water | Chocolate, melted |
| Dash of salt | 1 teaspoon vanilla |
| 3 egg yolks, well beaten | 2 cups cream, whipped |

Combine sugar, water, and salt. Place over low flame and boil together 3 minutes. Pour over egg yolks, stirring well. Add chocolate and vanilla. Cool. Fold in whipped cream. Turn into mold, filling it to overflowing. Cover with greased paper, press cover down tightly over paper, and pack in equal parts of ice and salt. Let stand 3 to 4 hours. Unmold. Serves 8.

CHOCOLATE BISCUIT GLACÉ

- | | |
|-------------------------|-------------------------------|
| $\frac{1}{3}$ cup sugar | 2 squares Baker's Unsweetened |
| 2 tablespoons cream | Chocolate, cut in pieces |
| 1 tablespoon milk | 6 egg yolks, well beaten |
| Dash of salt | 1 teaspoon vanilla |
| | 2 cups cream, whipped |

Combine sugar, cream, milk, salt, and chocolate in double boiler, and heat until sugar is dissolved, and chocolate is melted. Beat with rotary egg beater until blended. Add egg yolks and beat well. Cool. Fold in vanilla and whipped cream. Turn into mold, cover tightly, and pack in equal parts of ice and salt. Freeze 2 hours or until firm. Unmold and garnish with ground macaroons. Serves 10.

CHOCOLATE CREAM JELLY

- | | |
|---------------------------------|--------------------------------|
| 1 square Baker's Unsweetened | $\frac{1}{2}$ cup sugar |
| Chocolate, cut in pieces | $\frac{1}{8}$ teaspoon salt |
| 1 cup cold milk | 1 cup cream |
| 1 tablespoon granulated gelatin | $\frac{1}{2}$ teaspoon vanilla |

Add chocolate to $\frac{3}{4}$ cup milk in double boiler and heat. Soak gelatin in remaining $\frac{1}{4}$ cup milk 5 minutes. When chocolate is melted, beat with rotary egg beater until blended. Add gelatin, sugar, and salt, and stir until gelatin is dissolved. Cool. Add cream and vanilla. Chill until cold and syrupy. Place in bowl of cracked ice or ice water and whip with rotary egg beater until fluffy and thick like whipped cream. Turn into individual molds. Chill until firm. Unmold. Garnish with whipped cream. Serves 6.

CHOCOLATE CHARLOTTE RUSSE

- | | |
|------------------------------|--|
| 1 square Baker's Unsweetened | 4 tablespoons marshmallow cream |
| Chocolate, cut in pieces | $\frac{1}{3}$ cup powdered sugar, sifted |
| 2 cups cream | 1 teaspoon vanilla |
| | Lady fingers or sponge cake |

Add chocolate to 2 tablespoons cream, and heat in double boiler. When chocolate is melted, remove from fire, add marshmallow cream, and blend. Whip remaining cream; fold in chocolate mixture, sugar, and vanilla. Turn into dish lined with lady fingers or strips of sponge cake. Chill 15 minutes. Serve immediately. Serves 8.

CHOCOLATE MACAROON CREAM

12 chocolate macaroons
1 cup cream, whipped

1 teaspoon vanilla
6 dates, cut in strips

Break macaroons in small pieces and fold into whipped cream. Add vanilla. Pile in sherbet glasses and garnish with date strips. Serves 6.

CHOCOLATE FRUIT PUDDING

3 squares Baker's Unsweetened
Chocolate, cut in pieces
2 cups cold milk
1½ tablespoons gelatin
½ cup cold water

1 cup sugar
⅛ teaspoon salt
½ cup seedless raisins
½ cup dates, seeded and finely cut
¼ cup walnut meats, broken
1 teaspoon vanilla

Add chocolate to milk and heat in double boiler. When chocolate is melted, beat with rotary egg beater until blended. Soak gelatin in cold water, add sugar and salt, and mix well. Add to chocolate mixture and stir until gelatin is thoroughly dissolved. Strain. Chill until slightly thickened, stirring occasionally. Add fruit, nuts, and vanilla. Beat well and turn into mold. Chill until firm. Unmold. Garnish with sweetened whipped cream. Serves 8.

FROZEN CHOCOLATE PLUM PUDDING

4 squares Baker's Unsweetened
Chocolate, cut in pieces
1 cup cold water
¼ teaspoon salt

1½ cups sugar
2 cups milk
2 cups cream
¾ cup seedless raisins, halved
¾ cup nut meats, coarsely cut

Combine chocolate and water. Place over low flame and cook until thickened, stirring constantly. Add remaining ingredients, mixing thoroughly. Cool. Freeze, using 8 parts ice to 1 part salt. When stiff, remove dasher, cover tightly, and repack in 4 parts ice to 1 part salt. Makes about 2 quarts pudding.

BERKSHIRE PUDDING

3 squares Baker's Unsweetened
Chocolate, cut in pieces
3 cups cold milk

¾ cup sugar
6 tablespoons flour
¼ teaspoon salt
1 teaspoon vanilla

Add chocolate to milk in double boiler and heat. When chocolate is melted, beat with rotary egg beater until blended. Combine sugar, flour, and salt. Add a small amount of chocolate mixture, stirring vigorously. Return to double boiler and cook until thickened, stirring constantly. Then cook 20 to 25 minutes longer, stirring occasionally. Add vanilla. Chill and serve with cream. Serves 6.



CHOCOLATE ICE
CREAM (page 41)

CHOCOLATE SOUFFLÉ

- | | |
|--|--|
| 2½ squares Baker's Unsweetened
Chocolate, cut in pieces | 3 tablespoons flour |
| 1 cup cold milk | ⅓ cup sugar |
| 2 tablespoons butter, melted | 3 egg yolks, beaten until thick
and lemon-colored |
| 3 egg whites, stiffly beaten | |

Add chocolate to milk in double boiler and heat. When chocolate is melted, beat with rotary egg beater until blended. Blend butter with flour. Add chocolate mixture slowly, stirring constantly. Cook until thickened. Remove from fire. Combine sugar and egg yolks. Add chocolate mixture slowly, stirring vigorously. Cool. Fold in egg whites. Turn into greased baking dish. Place in pan of hot water and bake in moderate oven (350° F.) 50 to 60 minutes, or until soufflé is firm. Serve with Marshmallow Mint Sauce (page 40). Serves 8.

DUCHESS CHOCOLATE PUDDING

- | | |
|---|------------------------------|
| ⅓ cup confectioners' sugar | 1½ tablespoons butter |
| ½ tablespoon flour | 2 egg yolks, slightly beaten |
| 1½ squares Baker's Unsweetened
Chocolate, melted | Few drops vanilla |
| | 2 egg whites, stiffly beaten |
| | Dash of salt |

Combine sugar and flour and add to chocolate in double boiler. Blend. Remove from fire. Add butter and egg yolks. Fold in vanilla, egg whites, and salt. Turn into well-greased mold, filling ⅔ full. Cover mold tightly and steam 30 minutes. Serve hot with Royal Sauce (page 40). Serves 6.



CHOCOLATE
BREAD
PUDDING

CHOCOLATE BREAD PUDDING

1½ squares Baker's Unsweetened
Chocolate, cut in pieces
3 cups cold milk
1 cup sugar

½ teaspoon salt
3 eggs, slightly beaten
1 teaspoon vanilla
1½ cups ¼-inch cubes stale bread

Add chocolate to milk in double boiler and heat. When chocolate is melted, beat with rotary egg beater until blended. Combine sugar, salt, and eggs. Add chocolate mixture gradually, stirring vigorously. Add vanilla. Place bread in greased baking dish. Pour mixture over it. Place dish in pan of hot water and bake in moderate oven (350° F.) 50 to 60 minutes, or until pudding is firm. Serve hot with hard sauce, or cold with cream. Serves 6.

CHOCOLATE MERINGUE PUDDING

4 tablespoons cornstarch
 $\frac{1}{3}$ cup sugar
 $\frac{1}{4}$ teaspoon salt
3 cups cold milk
2 squares Baker's Unsweetened
Chocolate, cut in pieces

3 egg yolks, slightly beaten
1 teaspoon vanilla
 $\frac{1}{3}$ cup sugar
3 egg whites, stiffly beaten

Combine cornstarch, sugar, and salt, and add $\frac{1}{2}$ cup milk gradually, stirring well. Add chocolate to remaining milk and heat in double boiler. When chocolate is melted, beat with rotary egg beater until blended. Add cornstarch mixture and cook until thick, stirring constantly. Cover; cook 10 minutes, stirring occasionally. Pour over egg yolks, beating well. Add vanilla. Turn into greased baking dish, place in pan of hot water, and bake in a moderate oven (350° F.) 20 minutes. Prepare meringue by beating $\frac{1}{3}$ cup sugar into beaten egg whites, and continuing the beating until mixture stiffens. Pile meringue on pudding and bake in moderate oven (350° F.) 30 minutes longer, opening oven door after first 10 minutes of baking. Chill. Serves 6.

CREAMY CHOCOLATE RICE PUDDING

$1\frac{1}{2}$ squares Baker's Unsweetened
Chocolate, cut in pieces
4 tablespoons rice
 $\frac{1}{2}$ teaspoon salt
3 cups cold milk

$2\frac{1}{2}$ teaspoons gelatin
 $\frac{1}{2}$ cup sugar
 $\frac{1}{3}$ cup nut meats, broken
 $\frac{1}{2}$ teaspoon vanilla
 $\frac{1}{2}$ cup cream, whipped

Add chocolate, rice, and salt to $2\frac{3}{4}$ cups milk, and cook in double boiler 15 minutes, stirring occasionally. Cover and cook $1\frac{1}{2}$ hours longer. Combine gelatin with remaining $\frac{1}{4}$ cup milk and let stand 5 minutes; add sugar. Add gelatin mixture to hot rice and stir until gelatin is completely dissolved. Chill. When slightly thickened, add nuts and vanilla; fold in whipped cream. Chill until mixture thickens again. Serve in sherbet glasses, with or without additional whipped cream. Serves 6.

CHOCOLATE TAPIOCA CREAM

2 squares Baker's Unsweetened
Chocolate, cut in pieces
 $\frac{1}{3}$ cup Minute Tapioca
 $\frac{1}{2}$ cup sugar

$\frac{1}{4}$ teaspoon salt
1 quart milk, scalded
1 egg yolk, slightly beaten
1 teaspoon vanilla

1 egg white, stiffly beaten

Add chocolate, Minute Tapioca, sugar, and salt to milk, and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Pour small amount of tapioca mixture over egg yolk, stirring vigorously. Return to double boiler and cook until thickened. Remove from fire and add vanilla. Fold in egg white. Chill. Serve in sherbet glasses. Garnish with whipped cream. Serves 8.

COCONUT CHOCOLATE WHIP

- | | |
|--|------------------------------|
| 1 square Baker's Unsweetened
Chocolate, cut in pieces | $\frac{1}{8}$ teaspoon salt |
| 1 cup cold milk | $\frac{1}{4}$ cup cold milk |
| $\frac{1}{3}$ cup sugar | 2 egg yolks, slightly beaten |
| $3\frac{1}{2}$ tablespoons flour | 2 teaspoons vanilla |
| | 2 egg whites, stiffly beaten |
| $\frac{1}{2}$ cup Baker's Coconut, toasted | |

Add chocolate to milk in double boiler and heat. When chocolate is melted, beat with rotary egg beater until blended. Combine sugar, flour, salt, and $\frac{1}{4}$ cup milk. Add to chocolate mixture, and cook until thickened, stirring constantly. Cover and cook 20 minutes longer, stirring occasionally. Pour small amount of mixture over egg yolks, stirring vigorously. Return to double boiler and cook 2 to 3 minutes longer. Add vanilla and cool. Just before serving, fold in egg whites. Pile lightly in serving dishes and sprinkle with coconut. Serves 6. To toast coconut, spread on baking sheet and brown in hot oven (400° F.).

CHIFFON CHOCOLATE PIE

- | | |
|---|------------------------------|
| 3 squares Baker's Unsweetened
Chocolate, cut in pieces | 2 tablespoons butter |
| $2\frac{1}{2}$ cups cold milk | 3 egg yolks, slightly beaten |
| $1\frac{1}{3}$ cups sugar | 1 teaspoon vanilla |
| $\frac{1}{2}$ cup cornstarch | 1 baked 9-inch pie shell |
| $\frac{1}{2}$ teaspoon salt | 3 egg whites |
| | 6 tablespoons sugar |

Add chocolate to milk and heat in double boiler. When chocolate is melted, beat with rotary egg beater until blended. Sift sugar, cornstarch, and salt together, and add a small amount of chocolate mixture, stirring until smooth. Return to double boiler, add butter, and stir constantly until thickened. Cook 10 minutes longer, stirring occasionally. Pour a small amount over egg yolks, stirring vigorously. Return to double boiler, and cook until thickened. Remove from fire and add vanilla. Cool. Pour into pie shell. Beat egg whites until stiff, add sugar, and beat until mixture thickens again. Pile lightly on filling. Bake in moderate oven (325° F.) 20 minutes, or until slightly browned.

CHOCOLATE MERINGUE PIE

- | | |
|---|------------------------------|
| 3 squares Baker's Unsweetened
Chocolate, cut in pieces | 4 egg yolks, slightly beaten |
| $2\frac{1}{2}$ cups cold milk | 2 tablespoons butter |
| 4 tablespoons sifted flour | 2 teaspoons vanilla |
| 1 cup sugar | 1 baked 9-inch pie shell |
| $\frac{1}{2}$ teaspoon salt | 8 tablespoons sugar |
| | 4 egg whites, stiffly beaten |

Add chocolate to milk and heat in double boiler. When chocolate is melted, beat with rotary egg beater until blended. Combine flour, sugar, and salt. Add to egg yolks. Pour small amount of chocolate mixture over egg mixture, stirring vigorously. Return to double boiler and cook until thickened, stirring constantly. Add butter and vanilla. Cool. Pour into pie shell and cover with meringue made by folding sugar into egg whites. Bake in slow oven (300° F.) 12 minutes, or until delicate brown.



BAKED
CHOCOLATE
CUSTARD

BAKED CHOCOLATE CUSTARD

- | | |
|-------------------------------|-----------------------------|
| 2 squares Baker's Unsweetened | 4 eggs, slightly beaten |
| Chocolate, cut in pieces | $\frac{1}{2}$ cup sugar |
| 1 quart cold milk | $\frac{1}{4}$ teaspoon salt |
| | 1 teaspoon vanilla |

Add chocolate to milk in double boiler and heat. When chocolate is melted, beat with rotary egg beater until blended. Combine eggs, sugar, and salt. Add chocolate mixture gradually, stirring until sugar is dissolved. Add vanilla. Pour into custard cups, place them in pan of hot water, and bake in slow oven (325° F.) 40 minutes, or until knife inserted comes out clean. Chill. Serves 8.

CHOCOLATE TARTLETS

- | | |
|-------------------------------|--------------------------------------|
| 3 squares Baker's Unsweetened | 2 egg yolks, well beaten |
| Chocolate, cut in pieces | $\frac{1}{2}$ cup seedless raisins |
| 2 cups cold milk | $\frac{1}{2}$ cup nut meats, chopped |
| $1\frac{1}{2}$ cups sugar | 1 tablespoon butter |
| 4 tablespoons cornstarch | 1 teaspoon vanilla |
| $\frac{1}{4}$ teaspoon salt | 8 baked tart shells |

Add chocolate to milk in double boiler and heat. When chocolate is melted, beat with rotary egg beater until blended. Sift sugar, cornstarch, and salt together, and add to chocolate mixture; cook until thickened, stirring constantly. Cook 5 minutes longer, stirring occasionally. Pour small amount of mixture over egg yolks; stirring vigorously. Return to double boiler and stir until mixture thickens again. Remove from fire; add raisins, nuts, butter, and vanilla. Pour into tart shells. Cool. Cover with whipped cream. Or, top with meringue made by beating 4 tablespoons sugar into 2 stiffly beaten egg whites, and bake in slow oven (325° F.) 12 to 15 minutes. Makes 8 tartlets.

CHOCOLATE DELICACY

- | | |
|----------------------------------|---|
| $\frac{1}{3}$ cup butter | 2 squares Baker's Unsweetened |
| $\frac{3}{4}$ cup powdered sugar | Chocolate, melted |
| 3 egg yolks, slightly beaten | $\frac{1}{4}$ cup sifted dry bread crumbs |
| 3 egg whites, stiffly beaten | |

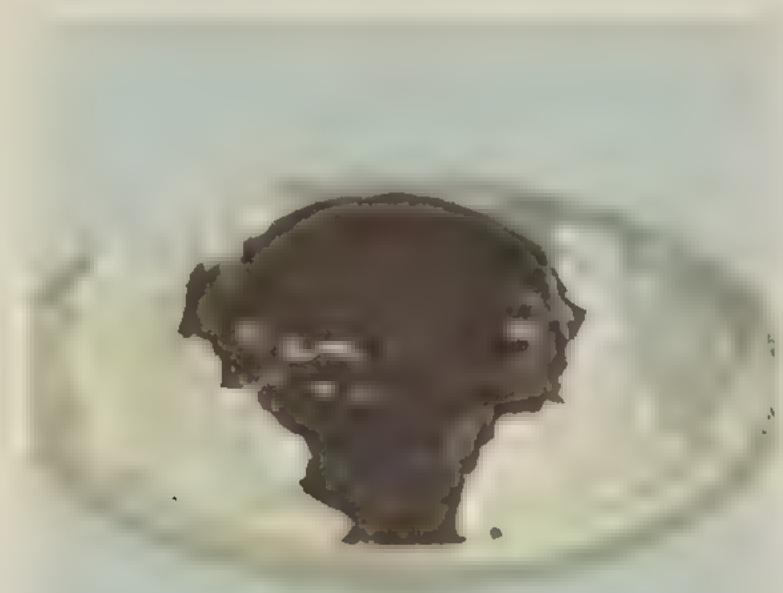
Cream butter thoroughly, add sugar gradually, and cream together well. Add egg yolks, chocolate, and bread crumbs. Fold in egg whites. Pour $\frac{2}{3}$ of mixture into two greased 8-inch layer pans. Bake in moderate oven (325° F.) 20 minutes. Remove from pans, cool slightly, and spread remaining mixture between layers. Cut in pieces; garnish with whipped cream. Serves 6.

CHOCOLATE STEAMED PUDDING

- | | |
|-------------------------------|--|
| 2 cups sifted Swans Down Cake | $\frac{1}{3}$ cup butter or other shortening |
| Flour | $\frac{1}{2}$ cup sugar |
| $\frac{1}{2}$ teaspoon soda | 1 egg, well beaten |
| 2 teaspoons baking powder* | 3 squares Baker's Unsweetened |
| $\frac{1}{4}$ teaspoon salt | Chocolate, melted |
| $1\frac{1}{2}$ cups milk | |

Sift flour once, measure, add soda, baking powder, and salt, and sift together three times. Cream butter, add sugar gradually, and cream together thoroughly. Add egg and chocolate, beating until smooth. Add flour, alternately with milk, a small amount at a time. Beat well after each addition. Turn into greased mold, cover, and steam 2 hours. Serve hot with Butterscotch Hard Sauce (page 38) or Fluffy Chocolate Sauce (page 40). Garnish with whipped cream, if desired. Serves 10.

*Calumet Baking Powder used. With other types of baking powders, use increased amounts as recommended by the manufacturers.



CHOCOLATE
STEAMED PUDDING

CANDIES

THE making of homemade candy of fine quality is a real achievement. And so pleasantly easy when the little secrets of success have been mastered.

Fudge, in all its interesting varieties, is doubtless the prime favorite among homemade candies. How to have it always smooth and creamy is what every candy maker wants to know. Remember these three hints which will help you to make the creamiest fudge imaginable:

1. First cook the chocolate with milk until a smooth mixture is obtained. This prevents curdling.
2. Then add the sugar and stir until the mixture boils, to keep a perfectly smooth mixture.
3. After the candy is cooked, cool it to lukewarm (110° F.) before beating it. This prevents graininess.

A thermometer is a great help in candymaking, because it is an accurate means of testing the mixture. Cold water tests may also be used successfully. You should be careful to remove the batch from the fire just as soon as it reaches the stage mentioned in the recipe (*soft ball, firm ball, hard ball*).

FONDANT

2 cups sugar
1¼ cups water

2 tablespoons light corn syrup
1 teaspoon vanilla

Combine sugar, water, and corn syrup. Place over low flame and stir constantly until sugar is dissolved and mixture boils. Cook, covered, 3 minutes. Uncover and continue cooking without stirring, until a small amount of syrup forms a soft ball in cold water (238° F.), washing down sides of pan occasionally with wet cloth. Remove from fire, pour out on cold, wet platter, or greased surface. Cool to lukewarm (110° F.) and beat with paddle or spatula until white and creamy. Add vanilla and knead until smooth. Store in tightly-covered jar to ripen for several days before using. Cover fondant with damp cloth to prevent drying out. Makes 1 pound fondant.

CHOCOLATE FONDANT

To make Chocolate Fondant, follow directions for Fondant. Melt 2 squares Baker's Unsweetened Chocolate. Shape kneaded fondant into ball; make indentation in top, and pour ¼ of chocolate into it. Knead until chocolate is blended. Repeat until all chocolate is used. Store in tightly-covered jar to ripen. Makes 1 pound fondant.

CHOCOLATE COCONUT DROPS

1 pound ripened Chocolate
Fondant

1 cup Baker's Coconut, Southern
Style

Melt fondant in upper part of double boiler, keeping water in lower part just below boiling point. Add coconut, stirring enough to mix thoroughly. Drop from teaspoon on waxed paper. Mixture should be stiff enough to hold its shape. If too soft, cool a little before dropping. Makes 3 dozen drops.

FUDGE FOR MOLDING

To make Chocolate Fudge for Molding, make 1 recipe Chocolate Fudge (page 52), cool to lukewarm (110° F.), and add ½ cup Fondant (page 50). Beat until fudge has lost its gloss and is of consistency for molding. Place in covered container until ready to use. Makes 1 pound 6 ounces.

RELIANCE FUDGE

(Using corn syrup)

2 squares Baker's Unsweetened
Chocolate, cut in pieces

¾ cup cold milk

1 tablespoon light corn syrup

2 cups sugar

Dash of salt

2 tablespoons butter

1 teaspoon vanilla

Add chocolate to milk and place over low flame. Cook until mixture is smooth and blended, stirring constantly. Add corn syrup, sugar, and salt, and stir until sugar is dissolved and mixture boils. Continue cooking, without stirring, until a small amount of mixture forms a very soft ball in cold water (232° F.). Remove from fire. Add butter and vanilla. Cool to lukewarm (110° F.), then beat until mixture begins to thicken and loses its gloss. Pour at once into greased pan, 8 x 4 inches. When cold, cut in squares. Makes 18 large pieces.

CREAMY COCOA FUDGE

(Using evaporated milk)

½ cup Baker's Breakfast Cocoa

1 cup brown sugar

1 cup granulated sugar

Dash of salt

½ cup evaporated milk

½ cup water

2 tablespoons butter

1 teaspoon vanilla

1 cup nut meats, coarsely broken

Combine cocoa, sugars, and salt; add milk and water, and place over low flame. Stir constantly until sugar is dissolved and mixture boils. Continue cooking, without stirring, until a small amount of mixture forms a very soft ball in cold water (232° F.). Remove from fire. Add butter and vanilla. Cool to lukewarm (110° F.), then beat until mixture begins to thicken and loses its gloss. Add nuts. Pour at once onto greased platter and when thoroughly cold, knead until smooth. Pat out into greased pan, 8 x 4 inches. When firm, cut into squares. Makes 18 pieces.



CHOCOLATE FUDGE

CHOCOLATE FUDGE

- | | |
|---|----------------------|
| 2 squares Baker's Unsweetened
Chocolate, cut in pieces | 2 cups sugar |
| $\frac{3}{4}$ cup cold milk | Dash of salt |
| | 2 tablespoons butter |
| | 1 teaspoon vanilla |

Add chocolate to milk and place over low flame. Cook until mixture is smooth and blended, stirring constantly. Add sugar and salt, and stir until sugar is dissolved and mixture boils. Continue cooking, without stirring, until a small amount of mixture forms a very soft ball in cold water (232° F.). Remove from fire. Add butter and vanilla. Cool to lukewarm (110° F.), then beat until mixture begins to thicken and loses its gloss. Pour at once into greased pan, 8 x 4 inches. When cold, cut in squares. Makes 18 large pieces.

NUT FUDGE

To make Nut Fudge, add 1 cup broken nut meats to Chocolate Fudge just before pouring it into pan. Makes 18 large pieces. Halves of walnuts or pecans may be pressed into fudge while still soft in regular arrangement, so that when fudge is cut each piece contains a nut in center of top.

COCONUT FUDGE

To make Coconut Fudge, cook Chocolate Fudge to 230° F. instead of to 232° F. Add 1 cup Baker's Coconut, Southern Style, just before pouring it into pan. In cutting coconut fudge, use very sharp knife. Makes 18 large pieces.

MARSHMALLOW FUDGE

To make Marshmallow Fudge, arrange 14 marshmallows (4 ounces), cut in halves, in greased pan, 8 x 4 inches, placing cut sides up. Pour beaten Chocolate Fudge over marshmallows. Makes 18 large pieces.

TUTTI-FRUTTI FUDGE

To make Tutti-frutti Fudge, add 4 tablespoons each candied cherries, candied pineapple, figs, and raisins, finely cut and rinsed, and 4 tablespoons pistachio meats, blanched, to Chocolate Fudge, just before pouring it into pan. In cutting fudge, use very sharp knife. Makes 18 large pieces.

HAVANA FUDGE

(Made with cocoa)

½ cup Baker's Breakfast Cocoa

1 cup brown sugar

1 cup granulated sugar

Dash of salt

½ cup water

½ cup milk

2 tablespoons butter

1 teaspoon vanilla

1 cup nut meats, coarsely broken

Combine cocoa, sugars, and salt; add water and milk, and place over low flame. Stir constantly, until sugar is dissolved and mixture boils. Continue cooking, without stirring, until a small amount of mixture forms a very soft ball in cold water (232° F.). Remove from fire. Add butter and vanilla. Cool to lukewarm (110° F.), then beat until mixture thickens and loses its gloss. Add nuts and pour at once into greased pan, 8 x 4 inches. When cold, cut in squares. Makes 18 large pieces.



TUTTI-FRUTTI FUDGE

CREAM WAFERS

1 recipe Fondant (page 50)

Few drops desired flavoring

Few drops desired coloring

Melt fondant in upper part of double boiler, keeping water in lower part just below boiling point. Add flavoring and coloring to tint delicately. Drop from tip of teaspoon onto greased surface, forming wafers $1\frac{1}{2}$ inches in diameter. Cool. Makes 5 dozen wafers.

For assortment, fondant may be divided and each part flavored and colored differently.

1. Wintergreen—pink
2. Peppermint—white or green
3. Orange—orange
4. Lemon—yellow

CHOCOLATE MINTS

Dip Cream Wafers that are thoroughly set and dry, in Baker's DOT Chocolate, which has been melted over lukewarm water (130° F.), keeping temperature of chocolate below 93° F. Cool to 85° F.— 80° F. and dip wafers in melted chocolate. Lift wafers out onto greased surface and cool. Makes 5 dozen mints.

CHOCOLATE MOLASSES TAFFY

2 cups brown sugar
 $\frac{1}{3}$ cup corn syrup
 $\frac{2}{3}$ cup water
1 cup molasses

$\frac{1}{4}$ teaspoon salt
2 tablespoons butter
4 squares Baker's Unsweetened
Chocolate, melted

1 tablespoon vanilla

Combine sugar, corn syrup, water, molasses, salt, and butter. Place over low flame and stir constantly until sugar is dissolved. Continue cooking, stirring frequently to prevent scorching, until a small amount of syrup becomes brittle in cold water (290° F.). Pour on greased platter or marble slab. Pour chocolate and vanilla over candy. As candy cools on edges, turn edges towards center with spatula. Continue until candy is cool enough to pull. Pull until cold. Stretch out in long rope and break into pieces of desired size. Makes 5 dozen pieces 1 inch long and $\frac{3}{4}$ inch in diameter.

FIG NUT CHOCOLATES

5 figs, chopped
 $3\frac{1}{2}$ tablespoons water
 $\frac{1}{2}$ cup walnut meats, finely
chopped

$1\frac{1}{2}$ cups powdered sugar (about)
1 teaspoon vanilla
 $\frac{1}{2}$ pound Baker's DOT Chocolate
(about)

Combine figs and water in double boiler and cook until figs are softened. Add nuts. Then add powdered sugar until stiff enough to roll. Shape into balls. Cool. Melt chocolate over lukewarm water (130° F.), keeping temperature of chocolate below 93° F. Cool to 85° F.— 80° F. Dip fig and nut balls in chocolate, lift onto greased surface, and cool. Makes 3 dozen chocolates.

CHOCOLATE CARAMELS

3 squares Baker's Unsweetened
Chocolate, cut in pieces
1 cup sugar

$\frac{3}{4}$ cup light corn syrup
 $\frac{1}{4}$ teaspoon salt
 $1\frac{1}{2}$ cups cream

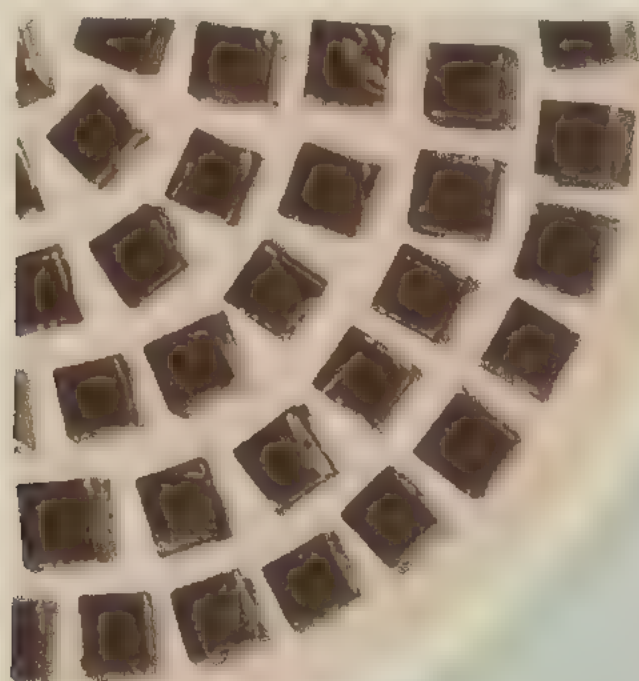
Combine chocolate, sugar, corn syrup, salt, and $\frac{1}{2}$ cup cream. Place over low flame and stir constantly until sugar is dissolved and mixture boils. Continue cooking until a small amount of mixture forms a soft ball in cold water (238° F.), stirring constantly. Add $\frac{1}{2}$ cup cream and again cook to 238° F., stirring constantly. Add remaining $\frac{1}{2}$ cup cream and cook until a small amount of mixture forms a firm ball in cold water (246° F.), stirring constantly. Remove from fire; pour into slightly buttered pan, 8 x 4 inches. Do not scrape pan. Let stand until cold. Mark with knife in $\frac{3}{4}$ -inch squares, turn out on cold slab, turn right side up, and cut full length with long, sharp knife. Let stand 2 to 3 hours to dry. Wrap each caramel in waxed paper. Makes 40 caramels.

CHOCOLATE NUT CARAMELS

To make Chocolate Nut Caramels, add 1 cup broken pecan meats to Chocolate Caramels just before pouring mixture into pan. Makes 40 caramels.

CHOCOLATE COCONUT CARAMELS

To make Chocolate Coconut Caramels, add 1 cup Baker's Coconut, Southern Style, to Chocolate Caramels just before pouring mixture into pan. Makes 40 caramels.



CHOCOLATE
CARAMELS

CHOCOLATE DIVINITY

- | | |
|------------------------------------|----------------------------------|
| 2 cups sugar | 3 squares Baker's Unsweetened |
| $\frac{2}{3}$ cup water | Chocolate, melted and cooled |
| $\frac{1}{2}$ cup light corn syrup | 1 teaspoon vanilla |
| 2 egg whites, stiffly beaten | 1 cup nut meats, coarsely broken |
| | Dash of salt |

Cook $\frac{1}{2}$ cup sugar and $\frac{1}{3}$ cup water together until a small amount of syrup forms a medium hard ball in cold water (240° F.). Cook remaining sugar, water, and corn syrup together until a small amount of syrup forms a hard ball in cold water (252° F.). Remove first syrup from fire, cool slightly, and pour slowly over egg whites, beating constantly until mixture loses its gloss ($1\frac{1}{2}$ minutes). Then add second syrup slowly, beating as before. When nearly cool, fold in chocolate, vanilla, nuts, and salt. Turn into greased pan, 8 x 8 x 2 inches. Cool until firm. Cut into pieces, 1 x $1\frac{1}{2}$ inches. Makes $3\frac{1}{2}$ dozen pieces divinity.

CHOCOLATE COCONUT CANDIES

- | | |
|---|--|
| $\frac{2}{3}$ cup sugar | 4 cups Baker's Coconut, Premium |
| 3 tablespoons water | Shred |
| 1 cup, less 1 tablespoon, light
corn syrup | $\frac{1}{2}$ pound Baker's DOT Chocolate
(about) |

Combine sugar, water, and corn syrup, and heat to boiling. Add coconut and cook until a small amount of syrup forms a soft ball in cold water (236° F.). Drop by teaspoons in uneven balls, on greased surface. Cool. Melt chocolate over lukewarm water (130° F.), keeping temperature of chocolate below 93° F. Cool to 85° F.— 80° F. Dip coconut centers in chocolate, lift onto greased surface, and cool. Makes 5 dozen candies.

CHOCOLATE COCONUT GLOSSIES

- | | |
|--|--|
| 12 squares ($\frac{3}{4}$ pound) Baker's
DOT Chocolate | 1 can Baker's Coconut, Southern
Style |
| 1 can (15 ounces) sweetened
condensed milk | 1 teaspoon vanilla |

Melt chocolate over hot water, add milk, and blend. Add coconut and vanilla. Drop by teaspoons on waxed paper. Cool. Makes 5 dozen glossies.

BRAZIL NUT SLICES

- | | |
|---|---|
| 2 squares Baker's Unsweetened
Chocolate, cut in pieces | $\frac{1}{2}$ cup milk |
| 2 tablespoons butter | Dash of salt |
| 2 cups sugar | 1 teaspoon vanilla |
| 1 cup Log Cabin Syrup | 1 cup Brazil nut meats, coarsely
cut and toasted |

Melt chocolate and butter in saucepan over hot water, add sugar slowly, mixing thoroughly; then add syrup and milk and mix well. Stir constantly until mixture begins to boil. Continue cooking until a small amount of mixture forms a soft ball in cold water (234° F.). Pour out on large platter; let stand until cool. Add salt and vanilla and beat until candy begins to get firm. Knead in nuts. Shape into rolls and cut in diagonal slices. May be kept moist by wrapping in waxed paper. Makes two 15-inch rolls.

CHOCOLATE NUT TOFFEE

- | | |
|--------------------------------|---|
| 1 cup sugar | 1/2 teaspoon vanilla |
| 3/4 cup light corn syrup | 3/4 cup blanched almonds, broken
and toasted |
| 3/4 cup thin cream or top milk | 4 squares (4 ounces) Baker's
DOT Chocolate, melted |
| 1/8 teaspoon salt | |
| 1 1/2 tablespoons butter | |

Combine sugar, corn syrup, cream, and salt in saucepan. Place over low flame and cook to 244° F., stirring constantly. Add butter and continue cooking until a small amount of mixture forms a hard ball in cold water (254° F.). Remove from fire. Add vanilla and nuts. Pour into greased pan 8 x 8 inches. Cool. Pour melted chocolate over toffee. Let stand until cold. Turn out. Break into small irregular pieces. Makes 1 1/2 pounds toffee.

CHOCOLATE PEANUT BRITTLE

- | | |
|--|--|
| 1 1/2 cups sugar | 1 teaspoon soda |
| 2/3 cup water | 1 tablespoon cold water |
| 1/2 cup light corn syrup | 1 teaspoon vanilla |
| 2 tablespoons butter | 1/2 pound Baker's DOT Chocolate
(about) |
| 1/2 pound shelled raw peanuts,
blanched | |

Combine sugar, water, and corn syrup, and heat until sugar is dissolved and mixture boils, washing down sides of pan occasionally with wet cloth. Cover and boil 3 to 4 minutes. Uncover and cook, without stirring, until a small amount of syrup forms a brittle ball in cold water (275° F.). Add butter and peanuts, and stir until peanuts are slightly browned. Dissolve soda in cold water, add vanilla, and stir slowly into candy. When bubbling ceases, pour onto warm, buttered platter. Cool slightly. Stretch as thin as possible and break into small pieces. Cool. Melt chocolate over lukewarm water (130° F.), keeping temperature of chocolate below 93° F. Cool to 85° F.—80° F. Dip brittle in melted chocolate, lift onto greased surface, and cool. Makes 1 3/4 pounds brittle.

CHOCOLATE POP CORN BALLS

- | | |
|--------------------------|--|
| 1 1/2 cups sugar | 3 squares Baker's Unsweetened
Chocolate, melted |
| 2/3 cup water | 1 teaspoon vanilla |
| 1/3 cup light corn syrup | 4 quarts pop corn, warmed and
salted |
| 1/3 cup molasses | |
| 3 tablespoons butter | |

Combine sugar, water, and corn syrup. Place over low flame and stir constantly until sugar is dissolved and mixture boils, washing down sides of pan occasionally with wet cloth. Cover and boil 3 to 4 minutes. Uncover, and cook without stirring, until a small amount of syrup forms a hard ball in cold water (270° F.). Add molasses and butter, and continue cooking, stirring constantly, until a small amount of syrup becomes brittle in cold water (290° F.). Remove from fire. When bubbling ceases, add chocolate and vanilla and blend. Pour over pop corn and mix well. Roll lightly with buttered hands into 2-inch balls. Makes 20 pop corn balls.



CHOCOLATE
WALNUT PATTIES

CHOCOLATE WALNUT PATTIES

(Uncooked fondant)

1 egg white
2 tablespoons cold water
2 squares Baker's Unsweetened
Chocolate, melted

1 teaspoon vanilla
Sifted confectioners' sugar
(about $3\frac{1}{2}$ cups)
Halves of walnut meats

Beat egg whites slightly, add water, chocolate, vanilla, and enough confectioners' sugar to make fondant that can be shaped. Roll into small balls. Flatten balls and press walnut half into each. Makes $3\frac{1}{2}$ dozen patties.

GRAND OPERAS

2 cups sugar
 $\frac{2}{3}$ cup cream
1 cup milk
4 tablespoons light corn syrup

$\frac{1}{4}$ teaspoon salt
 $\frac{1}{2}$ teaspoon vanilla
1 cup pecan meats, coarsely
broken

$\frac{1}{2}$ pound Baker's DOT Chocolate (about)

Combine sugar, cream, milk, corn syrup, and salt, and heat until sugar is dissolved and mixture boils, stirring constantly. Continue cooking, stirring occasionally, until a small amount of syrup forms a soft ball in cold water (234° F.). Cool. Add vanilla and nuts and beat until creamy. Turn into well-buttered pan. Cool. Cut into squares. Melt chocolate over lukewarm water (130° F.), keeping temperature of chocolate below 93° F. Cool to 85° F.— 80° F. Dip candy squares in chocolate. Or, pour candy into buttered, small loaf pans, cool, turn out, and brush with melted chocolate. When chocolate is firm, slice loaves. Makes $1\frac{3}{4}$ pounds operas, or 2 small loaves.

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